



# News & Notes of the UCSC Farm & Garden

Issue 115, Fall 2007

## Back 40: Breaking New Ground – A Truly Remarkable Celebration

Turning forty marks a major milestone, whether in your own life or in the life of an institution. Forty has a certain “weightiness” to it, an air of having been around long enough to get some things done. That feeling of accomplishment was palpable as hundreds of apprenticeship graduates, supporters, Friends’ members, staff of the Center for Agroecology & Sustainable Food Systems (CASFS), and UCSC students, staff and faculty gathered in late July to celebrate the fortieth anniversary of the founding of the Student Garden Project at UC Santa Cruz. The celebration marked four decades since Alan Chadwick initiated the “apprenticeship” approach to teaching organic gardening and farming skills at UCSC.

The “Back 40: Breaking New Ground” anniversary brought many of the more than 1,200 graduates of the Apprenticeship in Ecological Horticulture back to the Farm & Garden to share their stories and experiences, and to reconnect with old friends. We’ll save remembrances from other participants for the next issue of the *News & Notes*, but here we sketch a quick review of the weekend and some of its highlights, and offer thanks to those who helped make the event possible.

The 3-day celebration began with a reception at the University House (a.k.a the Chancellor’s house) on a beautiful summer evening. UCSC chancellor George Blumenthal welcomed the more than 200 gathered, including both current and former apprentices and their families, Farm & Garden supporters, and UCSC community members. While enjoying amazing food prepared by Amy Linstrom and Heidi Schlecht of Feel Good Foods (with Feel Good Foods founder Britt Galler lending a hand), the crowd enjoyed talks by Blumenthal, Social Sciences Dean Sheldon Kamieniecki, CASFS Director Patricia Allen, Chadwick Garden Manager Orin Martin, and Friends of the Farm & Garden supporter Olivia Boyce-Abel. The dean presented Patricia with a resolution from State Senator John Laird recognizing the Farm & Garden, CASFS, and the forty years of sustainable agriculture research, education, and public service that have taken place at UC Santa Cruz. She then shared her hopes for the next years of work at CASFS, which include building on the success of the Apprenticeship as it moves into the future.

Orin’s remarks offered his take on the Farm & Garden’s history, highlighting many of the notables who helped the programs get where they are today—among them, founding chancellor Dean McHenry, professors Page Smith and Paul Lee, and vice chancellor of business and finance Hal Hyde; Environmental Studies professors Ken Norris, Dick Cooley, Jim Pepper, Ray Dassman, Jerry Bowden, Stanley Cain, and physics professor Peter Scott; Friends’ Board presidents Louise Cain, Phyllis Norris, and Jerry Walters; and the early staff of the program—Steve Kaffka, Jim Nelson, Dennis Tamura, and Lyn Garling (for the complete text of Orin’s talk, see [casfs.ucsc.edu/back40/index.html](http://casfs.ucsc.edu/back40/index.html)).

Olivia Boyce-Abel finished up the reception remarks with the exciting news that she was pledging \$40,000 from the *obaboa* Foundation to support the long-awaited Apprenticeship housing project, and that her pledge had already been more than matched (see page 5 of this issue).

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Chancellor George Blumenthal offers opening remarks at the Back 40: Breaking New Ground reception.



Orin Martin's remarks draw cheers at the reception.

On Saturday morning we gathered in the Chadwick Garden under misty skies. Bagpiper Jay Salter filled the air with tunes as old friends reunited on the slope where it all began forty years ago. Kurt Christiansen and Michael Hannon opened the morning with poems, Forrest Cook recounted the early history that had led to Chadwick's arrival at UCSC, and Beth Benjamin shared memories of the early years of the Garden Project. Current apprentice Joy Moore shared what it's like to be an apprentice today, and spoke of the work she and her classmates hope to accomplish. Christof Bernau offered a remembrance of longtime friend, artist, and mentor Graydon Livingston, and some of the many others who helped found and support the Garden through the years. Orin closed the gathering with his thoughts on the Garden today.

Following the morning's remarks, Forrest Cook unveiled a memorial he'd designed to commemorate Graydon Livingston, whose sculptures, trellises, sundials, and other work grace so many parts of the Farm & Garden.

With the sound of the bell from Graydon's memorial ringing out across the hillside, participants crossed the street to the new Humanities Lecture Hall for the *Breaking New Ground* symposium. Dean Kamieniecki welcomed the group, and CASFS members Patricia Allen,



Beth Benjamin shares memories of her time in the garden.

Martha Brown, Sean Swezey, Tim Galarneau, Jim Leap and Diane Nichols gave a dynamic, photo-filled presentation on the trend-setting history of the Farm & Garden, describing how the projects had evolved into the Agroecology Program, and now the Center for Agroecology and Sustainable Food Systems, and the many ways that CASFS continues to stay on the cutting edge of sustainable agriculture and food systems research, education, and public service.

Graduates of the Apprenticeship training program then took center stage. Speaking on the theme of *Farms as Agents of Social Change*, Cathrine Sneed, Shawn Harrison, Ursula Chanse, Edwin Marty, Jered Lawson, and Nancy Vail described the way that the various programs they've created have helped better the lives of inner city at-risk youth, prisoners, urban gardeners, the elderly, and so many others. Their presentations drew both tears and cheers as they related the powerful results of connecting people to plants, nutritious food, and the land. (For details on the programs of the day's speakers, see [casfs.ucsc.edu/back40/index.html](http://casfs.ucsc.edu/back40/index.html)).

After lunch, apprenticeship graduates presented their efforts to help bring organics and sustainable agriculture into uncharted or less-traveled territory in the *Breaking New Ground* panel. Brian McElroy spoke about his new job expanding the organic division of Driscoll's Berries, the largest berry producer (shipper/packer) in California. Melanie Okamoto described the School Lunch Initiative she heads as part of her work managing the garden and cooking nutrition education program at over a dozen schools in the Berkeley Unified School District. Amanda Rieux's presentation of music and images conveyed her amazing work to create an organic gardening and cooking program to school children in Hawaii. Godfrey Kosozi spoke about the organic farmer training program he started in his home country of Uganda as part of his organization's larger mission to address the environmental and health problems in his country. Leroy Musgrave closed the panel with a description of his efforts to grow healthy food and provide organic produce and nutrition education to those who seldom have access to it—the people who live in the inner city neighborhood of west Oakland, where liquor stores outnumber grocery stores 70 to 1.

The day's final panel offered a *Focus on Women Farmers*—one of the strengths of the Apprenticeship, which has trained more than 600 women in organic gardening and farming skills through the years. Claire Strader discussed the unique 5-acre farm she manages in Madison, Wisconsin, part of a 31-acre urban resource park that incorporates community gardens, prairie restoration, co-housing, children's garden programs, and research. Vernay Pilar Reber described the Sunnyside Organic Seedlings business that she founded in Richmond, California—one of the few fully organic nursery and greenhouse

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# early Fall Calendar

## Fall Harvest Festival

*Saturday, October 6, 11 am - 5 pm UCSC Farm*

Don't miss our annual Farm celebration, a special "40th Anniversary" edition of our harvest festival! We'll be holding a special "Food for Thought" forum from 11:30–12:30 to discuss local food systems and the federal Farm Bill. This year's festival will also feature a special commemoration to thank Congressman Sam Farr for his long-time support of agroecology, sustainable agriculture and food systems work. Also on tap: great music, food, apple tasting, an apple pie bake-off, garden talks, hay rides, kids' events, tours, cooking demonstrations by Jozseph Schultz and Stephanie Rosenbaum, an herb walk by Christopher Hobbs, displays by campus and community groups, and an all-around good time.

Free for members of the Friends of the Farm & Garden and for kids 12 and under; \$5 general admission, \$3 for UCSC students (with ID). Call 459-3240 or email [jonitann@ucsc.edu](mailto:jonitann@ucsc.edu) for more information, or see schedule details at <http://casfs.ucsc.edu>.

*Also coming up –*

## Arboretum Fall Plant Sale

*Saturday, October 13, 12 pm – 4 pm (10 am – 4 pm for members of the Arboretum or the California Native Plants Society)*

*Eucalyptus Grove on High Street, near the intersection of Western Drive*

The sale includes plants from the Arboretum and the California Native Plant Society. Memberships are available the morning of the sale beginning at 10 am. Call 427-2998 for more information, or see the Arboretum's web site, <http://www2.ucsc.edu/arboretum/>. Also coming up: the Arboretum's Dried Flower and Succulent Wreath Sale, Saturday and Sunday, November 17 and 18.

## New Leaf Community Day, to Benefit the Friends of the Farm & Garden

*Thursday, October 25, New Leaf Community Markets*

Circle the date now! In honor of our 40th anniversary, New Leaf Community Markets will donate 5% of the day's sales on Thursday, October 25 to support the work of the Friends of the Farm & Garden through their Community Day program. See page 4 of this issue for details.



## The Growing Classroom: An Introduction to Garden-Based Learning

*November 8 and 9, 9 am – 3:30 pm*

*Life Lab Garden Classroom, UCSC Farm*

This 2-day workshop is designed for teachers of grades 2–6 who are interested in supplementing their existing science program with garden-based learning. Using *The Growing Classroom* activity guide, you'll experience hands-on activities, learn basic science concepts and gardening techniques, and develop management strategies for a school gardening program. See [www.lifelab.org](http://www.lifelab.org) or call 831.459-5476 for details. Registration deadline, October 26.

*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](http://www.ucsc.edu/casfs).*

*Co-sponsored by the Center for Agroecology & Sustainable Food Systems at UC Santa Cruz, and the Friends of the UCSC Farm & Garden.*

## A Special Opportunity to Support the Friends of the Farm & Garden

In honor of our 40th Anniversary celebration year, New Leaf Community Markets has selected the Friends of the UCSC Farm & Garden for its Community Day donation program. On Thursday, October 25, New Leaf will donate 5% of the day's total sales from its stores—41st Avenue in Capitola, downtown Santa Cruz on Pacific Avenue, Westside Santa Cruz on Mission Street, Highway 9 in Felton, and the Boulder Creek store—to support the education and outreach efforts of the Friends.

Please plan to shop at New Leaf on October 25 and let them know how much you appreciate their support of our work.



**Shop October 25th and Support the Friends!**

## A Fond Farewell, A Warm Welcome

This summer we bade farewell to Julie Stultz, the Farm's Field Production Manager for the past three seasons. Besides being a wonderful farmer, Julie is also an amazing teacher, and the apprentices who worked with her left richer for the opportunity. We wish Julie all the best in her new life in Seattle.

We are very lucky to welcome Liz Milazzo as the new Field Production Manager. Liz worked for many years as farm manager at San Francisco Zen Center's Green Gulch Farm in Marin County. She brings a wealth of skills and experience to the job, and we look forward to the crops—both of vegetables and of budding farmers—that she'll be cultivating.

Here's a poem by Wendell Berry that Julie left us with in her farewell issue of the CSA newsletter –

*Don't worry and fret about the crops. After you have done all you can for them, let them stand in the weather on their own.*

*If the crop of any one year was all, a man would have to cut his throat every time it hailed.*

*But the real product of any year's work are the farmer's mind and the cropland itself.*

*If he raises a good crop at the cost of belittling himself and diminishing the ground, then he has gained nothing. He will have to begin all over next spring, worse off than before.*

*Let him receive the season's increment into his mind. Let him work it into the soil.*

*The finest growth that farmland can produce is a careful farmer. Make the human race a better head. Make the world a better piece of ground.*

## Grants to Apprenticeship Support Salaries, Projects

The Apprenticeship Program has been awarded several grants that will help fund its core production, training, and education efforts in 2007–2008. We are grateful to the following foundations for their important support of practical training in organic farming and gardening and for helping to create a more sustainable food system.

- Newman's Own Foundation, with funding from Newman's Own Organics, has awarded a \$50,000 grant for Apprenticeship staff salaries. This type of "general support" is truly essential to keeping the program running each year.

- A Wallace Genetic Foundation grant of \$50,000 will help support the Apprenticeship's role in the Farm-to-College Sustainable Food Project at UCSC. This grant will support the Farm-to-College coordinator Nancy Vail and new Field Production Manager Liz Millazzo as they grow organic produce for the campus dining halls, train apprentices and teach undergraduates about sustainable food systems, and create a model farm-to-college program.

- The True North Foundation's second year of a two-year grant will provide \$30,000 for the Farm-to-College project as well as the Community Supported Agriculture (CSA) Education and Outreach project.

- \$40,000 from the Marisla Foundation will fund Second-Year Apprentices' salaries and outreach to other sustainable agriculture educators through conference exhibit booths and presentations.

We also want to extend our gratitude to the Friends of the UCSC Farm & Garden for committing funds to support a Second-Year Apprentice this year as well as two scholarships for apprentices of color/low-income.

Former apprentices are also lending a hand to support the Apprenticeship program. Over \$7,000 in gifts from almost fifty former apprentices have come in this year in support of the Apprenticeship and will be used this year for staff salaries.

Without grants and gifts like these, CASFS would not be able to run the annual training program and maintain the wonderful resources that are the UCSC Farm and the Alan Chadwick Garden. Please see our web site at <http://casfs.ucsc.edu> to find out more about the various programs and projects at CASFS and how to support them. To find out how you can contribute to our newest effort, the Apprentice Housing Project, please see the article on page 5.

## Help Build Apprentice Housing at the Farm

The Apprenticeship is one step closer to finally building permanent apprentice housing on the UCSC Farm, thanks to long-time Friends' member Olivia Boyce-Abel. When the campus approved the plans for eight 4-room cabins, the price tag that came with it was \$487,000. Olivia not only pledged \$40,000 from her *obaboa* Foundation for the project but also offered to help inspire other former apprentices and Friends to give. She has put out a challenge that so far has more than matched her \$40,000, with a total of \$85,000 raised to date. Many Friends' members have already given generously, but the hope is to double that amount again by the end of the year with new gifts and pledges.

For those less familiar with the Apprenticeship, it is a six-month, full-time organic training for up to 38 apprentices from around the world. Apprentices have traditionally been allowed to live on the farm in their own tents for the six months, sharing cooking and other chores in the Farm Center kitchen and dining room.

As a past apprentice and staff member, Olivia said that for her the planned apprentice housing demonstrated a new level of support from UCSC and a new, more permanent status for the Apprenticeship. When the campus approved the apprentice housing project, Garden Manager Orin Martin said, "This represents staying power." The apprentice tent cabins, planned as "light-on-the-land," appropriate technology structures tucked in behind the plum orchard, will give the program a solid foundation.

For Olivia, part of the appeal of the planned tent cabins is their simple design, which allows apprentices to still live close to the land. Each of the eight 4-room tent cabins will be built on a 22' x 22' wooden deck with a simple roof, interior wood-framed walls separating the four adjacent "rooms," canvas exterior walls, and 12V photovoltaic power with battery back-up. Each room will have a built-in table, shelves, closet, and a bed platform and nearby solar



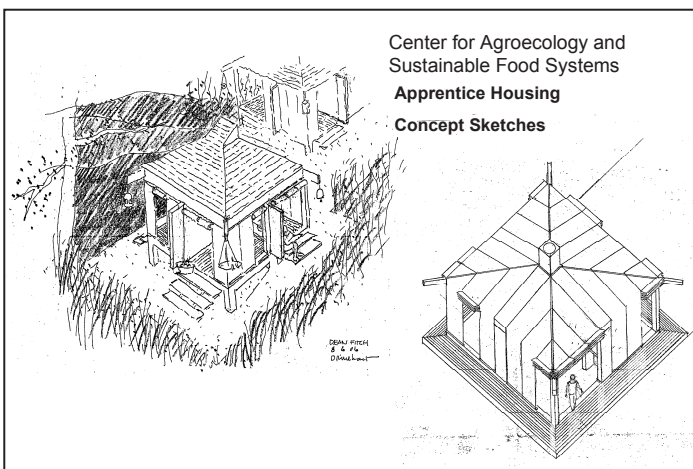
*Olivia Boyce-Abel talks about the importance of the Apprenticeship housing project at the Back 40 reception.*

shower and toilet facilities. Currently the plan is to have the tent cabins ready for the new apprentices arriving in April 2008.

Olivia's challenge inspired a \$20,000 gift from 1978-79 apprentice Meg Cadoux Hirshberg and her husband Gary Hirshberg (co-founders of Stonyfield Farm Yogurt Company), whose gift amount allows them to name one of the cabins. Phyllis Anderson, a 1967-70 apprentice and a Friends member, pledged \$5,000 which entitles her to name one room of a cabin, as will Jeannine Bonstelle Bassett's \$5,000 gift through the Silent Gong Fund. Other Friends and former apprentices who have given to date include: Walker Abel, Leland Alper, Ralph Alpert through the Spring Fund of CFSCC, Beth Benjamin, M. Brewster and Deborah Smith, Francis Corr, Richard Faggioli, Jody Stix Garsia, Leo Kehrer-Schneider, John Koene, Patricia Lindgren, Jason Mark, Lucy McBride, Marjorie McClellan, David and Megumi Newfeld, Phyllis Norris, Irene Osterbrock, Erica Peng, Heidi Rentería, Laura Ridenour, Robin Roth, Nancy Maxwell Saldich, Tanya Slye, Laura Smith, and Kirk and Pat Smith. We are all incredibly pleased and grateful for this outpouring of support for this project from all these generous donors.

With the \$85,000 raised to date through Olivia's challenge added to the Center facilities funds set aside for this purpose and funds brought in through the Back 40 event, more than half the needed \$487,000 has been raised. Friends are encouraged to give to this project at any time to help raise the remaining funds this year. Pledges large and small will help us toward our goal.

For more information about supporting the Apprentice Housing Project, including different donation options and naming opportunities, please contact: Heidi Rentería, Associate Director of Development for Social Sciences, Social Sciences Division, UC Santa Cruz, 1156 High Street, Santa Cruz, CA 95064; [hrreuter@ucsc.edu](mailto:hrreuter@ucsc.edu); (831) 459-5417. Should you be inspired to donate now, please send a check to the above address made out to the UCSC Foundation with "Apprentice Housing Project" in the memo line. Online credit card gifts may be made at <http://giveto.ucsc.edu>.



*Concept sketches of the Apprenticeship housing project.*



## *Flower Confidential*, by Amy Stewart

– Reviewed by Sue Tarjan

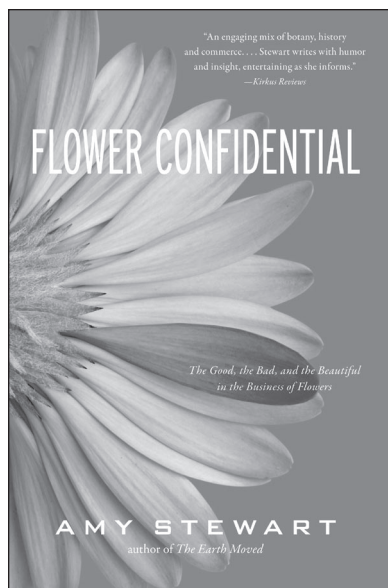
If you've ever admired a cellophane wrapped bunch of flowers while standing in a supermarket's checkout line and idly wondered how it came to be there, *Flower Confidential: The Good, the Bad, and the Beautiful in the Business of Flowers* (Algonquin Books 2007) is the book for you!

*Flower Confidential* delves into the breeding, growing, and selling of flowers throughout history with special attention given to the contemporary cut flower industry and the Dutch, of course, the first and still foremost power in the world of flowers. But this is no dry, technical tome. In fact, the author, Amy Stewart, begins locally, near her home in Eureka, California, and proceeds to draw her readers in not just with her deft handling of the subject matter and her obvious expertise but with her palpable love for the flowers and her ability to connect with the people she interviews and the places she visits all over the globe.

For example, her account of the eccentric lily breeder Leslie Woodriff, who gave the world the 'Star Gazer' lily, folds in a generous pinch of the science behind flower genetics together with the colorful history of Arcata's Sun Valley Floral Farms, which made the beautiful bulb a household name. From old-fashioned plant breeding, she segues to high-tech gene splicing, taking us to Florigene, an Australian company currently engaged in extracting genes for blue pigment from petunias that they then feed to bacteria in order to infect roses with the desired gene, all part of the centuries-long quest for a blue rose. Along the way we're treated to a fascinating discussion of why and how flowers bother to wow us animal types with those eye catching colors, followed by one equally enthralling as to why some flowers smell so good, some smell so bad, and others don't smell at all!

Stewart returns to the Pacific Coast next to check out growers from Año Nuevo Flower Growers to Sun Valley's Oxnard branch before heading to the flower fields and greenhouses of the Netherlands and Ecuador. She gamely follows the harvested flowers to Miami International Airport, where 88 percent of all the cut flowers sold in the United States enter the country, to get a glimpse of the blooming scene at its peak just ten days before Valentine's Day before moving on to visit the Dutch flower auction only to arrive full circle back in Santa Cruz on Pacific Avenue at the little flower kiosk outside Bookshop Santa Cruz.

The book concludes with a thought provoking rumination on the future of florists in general and a typically hectic snapshot of Valentine's Day in the life of one florist in particular. The author wraps her subject up nicely with some hints on caring for cut flowers and a few interesting statistics. Also included are notes and a selected bibliography.



This is Amy Stewart's third book. Her first two books, *From the Ground Up: The Story of a First Garden* (set in Santa Cruz) and *The Earth Moved: On the Remarkable Achievements of Earthworms*, are also must-reads for California gardeners. For more information, visit Amy Stewart's web page at <http://www.amystewart.com/media.html>.

## Winter Gardens

– by Beth Benjamin

If you had sown seeds in Santa Cruz in August or early September, you could be choosing for dinner tonight from your very own garden: carrots, beets, peas, broccoli, cauliflower, Brussels sprouts; cabbage, chard, kale, kohlrabi, fennel, leeks, celery root, lettuces, green onion, spinach, radishes, and arugula! Unfortunately most of us begin to think about fall gardening only after summer is over, after school has started, and after the weather has cooled down. By then it is too late to get enough growth on these plants so they can produce food before our winter sets in.

Once you get your timing down, though, you'll never want to be without an ample fall garden, functioning almost like a refrigerator that you don't have to fill from the store. Plants will need some watering to get established, but then the rains should take over. In dry summer, mild winter areas, fall gardening makes very good sense.

So go write August 15 on next year's calendar, and be comforted that there are still some garden things you can do this fall. Garlic cloves, separated from the bulb and planted pointed end up (an inch deep and six inches apart) will be ready for harvest in June. Mulch well to keep weeds down. Shallots, so expensive to buy, are of similar easy culture. Plant the fattest ones you can find about 8 inches apart. Both these alliums prefer full sun and well-dug, fertile soil.

My favorite December seeds to plant are sweet peas. There are vining types that need support, bush varieties, and dwarf types for containers. Plant them any time between the end of October and mid-February; choose a

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## Further Reflections on 30 Years of News & Notes

Our Summer 2007 issue featured a look at the first 12 years of the *News & Notes* newsletter, which premiered in 1978. As part of our 40th anniversary reflections, I once again dip into the archives and offer some excerpts on the history of the Farm & Garden and the Friends of the Farm & Garden leading up to the 30th anniversary celebration in 1997.

In August of 1990, Friends' members Beth Benjamin and Mary Offermann made their appearance on the newsletter masthead, lending Friends' founder Louise Cain a hand with the editing chores. That issue included a review of the Friends' annual meeting, where one of the suggestions was that the Farm & Garden initiate what was then a relatively new concept on the west coast: community supported agriculture (CSA). Wrote Friends' president Kay Thornley, "The Friends might spearhead an effort to create a prototype of such a program for the UCSC Farm & Garden in hopes of stimulating similar arrangement to assist other small farms in the region."

Although it would be five more years before the Farm & Garden initiated its CSA project, this program is now a vital piece of our teaching and marketing work, serving more than 125 members from the campus and local communities. In 2006 we offered our first-ever student CSA shares, which UCSC students can purchase as part of their fall quarter meal plan—it was such a popular idea that this year's shares were nearly all spoken for by the time school started.

In August 1991 (issue 53), docent program coordinator Ann Lindsey reported on dry farming trials at the UCSC Farm undertaken by Farm Manager Jim Leap, who, according to Ann, was "fast becoming a dry-farming wizard." Working with research coordinator John Farrell, Jim compared tomatoes grown with drip irrigation to those grown using dry farm techniques; although production was higher in the irrigated crop, there was no beating the rich, condensed flavor of the dry-farmed Early Girl tomatoes—a flavor that Farm & Garden Market Cart shoppers and CSA members continue to eagerly anticipate each summer.

The same issue brought news of plans for the Farm & Garden's 25th Anniversary celebration. In announcing the event, Beth Benjamin (who with Jim Nelson went on to help found Camp Joy Garden) offered up a memory of her first encounter with Alan Chadwick's campus garden: "I remember driving up across the golden meadows, coming around the curve, and seeing hundreds of feet of zinnia and tithonia planted along the steep hillside in a brilliant hedge, blazing in the late summer sun and covered with Monarch butterflies," wrote Beth. "This was my introduction to the campus when I arrived the September of 1967, and it eventually shaped my life into what it is today.

Multitudes of others, students and non-students, faculty and staff, were also influenced by the Garden, which was joined by the Farm, and in 1981 the Agroecology Program."

The February 1992 issue (no. 55) announced the revival (after a four-year hiatus) of the Spring Plant Sale. Prompted in part by the need to raise funds in the face of ongoing state budget cuts, the sale offered—as it still does—the region's largest (and at the time arguably the only) source of organically raised annual and perennial plants, and provided apprentices with "curriculum material and practical training in raising container plants organically," an aspect of the training that is still key to the apprenticeship course.

In September 1992 (issue 57), several writers reviewed that summer's enormously successful 25th Anniversary "Roots & Shoots" celebration. Reminiscent of our recent 40th anniversary gathering (see cover article), the 25th anniversary brought apprentices from around the world to join with Friends' members, Farm & Garden staff, and campus and community supporters in a celebration of Alan Chadwick's garden and the accomplishments of those who trained there. Wrote Louise Cain, "What was overwhelming was the way the apprentices of every year were still bonded to each other and to the land, and the realization that the apprenticeship experience had defined, changed and enriched hundreds of lives."

The *News & Notes* also chronicles the arrival and departure of key staff members whose dedication has helped the Apprenticeship program and other Farm & Garden efforts thrive through the years. In the winter of 1992 (issue 58) the program bade farewell to Lyn Garling, who had coordinated the apprenticeship for the past 9 years, leaving behind a much stronger, more well-rounded program thanks to her skills and dedication. Lyn now works at Penn State University, coordinating a program to reduce toxic pesticide use in homes, schools, and gardens, as well as running her own small farm.

The December 1993 issue (no. 61) included a sadder farewell in the form of Orin Martin's tribute to Louise Cain, who died in October of that year. Wrote Orin, "Regarding her prodigious and invaluable efforts on behalf of the apprentice program, while it's true that Alan Chadwick had the original inspiration and formative vision and that the many hands of apprentices and staff have quite literally built the program . . . it was Louise Cain who was the skillful strategist and technician who put the program in a context within the University to ensure its stability and longevity. Very simply, without Louise there would be no farm and garden today and the world would be a sadder place because of its absence, just as it will be due to her absence."

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## News & Notes

One of the Friends' main goals has always been to create ways for the public to learn about and enjoy the Farm & Garden. In September 1994 (issue 64), Friends' Board president Jody Stix Garsia announced plans for the Farm's first-ever Harvest Festival, to be held in late September. Combining the popular Apple and Squash Festivals, the Harvest Festival (now held the first Saturday in October) would eventually grow into the Friends' most popular public outreach effort. That first festival drew more than 400 campus and community members; last year's event attracted nearly 1,500 people for a wonderful day on the Farm.

By fall of 1995 (issue 67), newsletter editor and UCSC writing instructor Jeff Arnett had also assumed the mantle of Board president. In his *Noteworthy News* column, Jeff reported on another event that has become a mainstay of the Friends' annual calendar—the first ever Poetry in the Garden festival. Jeff wrote, "Local poets Charles Atkinson, Claire Braz-Valentine, Dale Pendell, and Patrice Vecchione laced the Alan Chadwick Garden with lyrics while the bee-loud glades glowed in choral harmony." Now coordinated by Friends' co-vice president Kurt Christiansen, the Poetry and Music in the Garden event continues to bring local artists to the Chadwick Garden each spring to share their talents in an unsurpassed setting.

Jeff's winter 1995–1996 issue (no. 68) brought news of the passing of two Farm & Garden heroes, Page and Eloise Smith; Page was instrumental in the effort to bring Alan Chadwick to UCSC in 1967. ". . . I will miss them both, personally, as the kind of people who both knew and appreciated the indomitable spirit of Alan Chadwick and his legacy that continues to inspire all of us who still walk through his earthly garden," wrote Jeff. "I imagine the three of them are somewhere nearby discussing Shakespeare, Eloise's latest art project, Page's chickens, and how to shake the establishment until golden apples fall from the heavens."

Through the years, *News & Notes* readers have enjoyed the talents of numerous local writers. An article on worm composting by Amy Stewart appeared in the 1996 summer issue (no. 70), marking the first of a number of articles that Amy would contribute to the newsletter during her time in Santa Cruz. Now living in Eureka, Amy has blossomed into a successful gardener as well as a popular writer; see page 6 of this issue for a review by Friends' member Sue Tarjan of Amy's latest book, *Flower Confidential*.

Seasonal celebrations (and good food!) have always been a hallmark of the Farm & Garden, but sometimes we lose track of the genesis of these events. For instance, we have the original group of Community Supported Agriculture (CSA) members to thank for initiating the Strawberry Shortcake Festival. An article by CSA coordinator Kathi Colen in the summer 1996 issue (no. 70) reports that the first group of Farm & Garden CSA shareholders came up with the festival idea as a way to recruit new

CSA members. Since its inception in 1996, the shortcake festival has grown to become one of our most popular events, attracting nearly 700 people from the campus and local communities this year and raising funds to support low-income shares in the CSA project.

Many issues also share stories of the work that apprenticeship graduates have gone on to do—locally, regionally, and internationally. In the winter of 1996 (issue 72), 1991 apprentice and Farm & Garden docent coordinator Melanie Mintz penned an article on several of the many apprentices who have helped nurture Santa Cruz's Homeless Garden Project (HGP) through the years. Writes Melanie, "The training received in the apprenticeship provided Jane Freedman, Steve Scheurell, and myself with the practical horticultural skill which have been important components of the HGP's success as an urban garden that produces such fruits as community economic development, horticultural therapy and job training for homeless workers . . ." (See page 10 of this issue for recent apprenticeship graduate Matthew McCue's unique role as spokesman for returning Iraqi veterans.)

That same issue also announced the publication of what would turn out to be one of the Friends' most successful fundraising and outreach projects—the first *Recipes from the Great Chefs of Santa Cruz County* cookbook. Spearheaded by Friends' director Margaret Bonaccorso, the cookbook's first printing quickly sold out, as did the second and third! Another cookbook, *More Recipes . . .* soon followed. Friends' director Sue Tarjan picked up the cookbook ball several years later, writing and assembling the recipe collection for *Fresh from the Farm & Garden: Seasonal Recipes for Busy Cooks*, published in 2004, with an all-new edition planned for this coming holiday season.

The summer of 1997 (issue 75) announced plans for the 30th anniversary celebration that fall. It also included this vivid remembrance from Beth Benjamin of her time in the garden with Alan Chadwick 30 years earlier: "As an apprentice, I worked from dawn until dark and was filled with [Chadwick's] dreams and our common task of bringing the garden into reality, breaking new ground and tending what we had already planted," wrote Beth. For those of us who never had the chance to meet Chadwick, Beth sketches a vivid image of the mercurial gardener and mentor: "He had flaming temper tantrums, told tales, gave us dinner parties, fed us from his own bread and ham and cheese, threw dirt clods at us and laughed as he hid behind the compost piles. He taught us the joy of work, the discipline to persevere in order to make a dream come true, even when we were hot and tired, and the deliciousness of resting and drinking tea after such monumental labors."

—Martha Brown

*In the next issue of the News & Notes we'll continue to trace the history of the Friends, and the Farm & Garden projects starting with the 30th anniversary celebration in 1997.*



*Back 40 Celebration*, from page 2

operations in the country. And Rebecca Slattery shared images of Persephone Farm in Indianola, Washington: like the dream of many apprentices, her small farm features a CSA program, farmers' markets, youth education, and an internship program.

The final symposium speaker was 1972 apprentice Oran Hesterman, Program Director for the Kellogg Foundation's Food Systems and Rural Development Program and incoming President of the Fair Food Foundation. Oran's inspiring talk laid out a historical framework for the current agriculture and food system, weaving in his personal journey and presenting a context for the powerful work of apprenticeship graduates around the country. He spoke of the Apprenticeship's ripple effect in this way:

"In many ways, this is where I received my inoculation—my understanding of my own purpose and role in helping us collectively learn how to feed ourselves while nurturing the earth for future generations.

Everywhere I travel in this country—and with my work at Kellogg Foundation supporting sustainable agriculture and food systems projects over the past 15 years I have traveled a lot!—I find others who received a similar inoculation here at UCSC as apprentices."

Buoyed by Hesterman's words and the other inspiring talks, the crowd made its way down the hill to the Farm for the Midsummer Night's Culinary Celebration, with some diverting for a tour of the Chadwick Garden. With the tunes of the Harmony Grits ringing out across the Farm's fields, guests enjoyed a steady stream of delicious appetizers prepared by Britt Galler and Jozseph Shultz, and many toured the Farm to catch up on the latest work taking place.

Dinner brought a parade of wonderful courses from chefs Forrest Cook, David Jackman, Rebecca King, Rob Morris, Jamie Smith, Julie Mitravich, Justin Severino,



*Participants at one of Sunday morning's networking sessions meet to exchange ideas.*

Susan Peterson, Convergence Catering, the UCSC Bake Shop, and a small army of helping hands, featuring produce from more than a dozen local organic farms—many of them started by apprenticeship graduates. It was an incredible sight: a sit-down dinner for more than 500 guests in the Farm's apple orchard, with fresh flower bouquets from the Farm & Garden gracing each table. As the nearly full moon rose and marimba band Kuzanga added their music to the mix, it was truly amazing to look around at the hundreds of people whose lives had been touched by their time spent on this land.

Sunday morning saw the apple orchard transformed into an informal, al fresco conference center. Following breakfast, the sun broke through as participants split into networking groups to discuss a variety of topics: women farmers; children's and youth gardens; social justice issues in agriculture; ecological landscaping; farm-to-institution programs; community supported agriculture, and other shared interests.

The networking and ideas continued to flow as everyone made their way to the Farm's garden for a closing circle. Hundreds of clasped hands formed a human chain around the garden beds as Garden Manager Christof Bernau led the group in a series of appreciations—for the people, the land, and the work that have blossomed for forty years, sparked by the passion and energy of those both present and remembered. As we threw our hands in the air to the ringing cheer of "Grow!," it was easy to envision this same scene taking place 10, 20, or 30 years from now, with an ever-growing circle of people committed to nurturing the land and their communities.

Following lunch, many took advantage of the opportunity to tour local farms started by graduates of the Apprenticeship program. Our thanks to the busy farmers who hosted tours, and to the countless others who helped make this event a success. As has been true over our 40 year history, the work involved many hands and many efforts—the result was truly remarkable and the inspiration lasting.

— Martha Brown



*Celebrants enjoy dinner in the Farm's apple orchard as part of the Midsummer Night's Culinary Celebration.*



*Matt McCue graduated from the Apprenticeship in 2006, and is now a Peace Corps volunteer in Niger, West Africa. Matt is also a spokesman for Farms Not Arms, a group working to create farm training and job opportunities for veterans returning from the wars in Afghanistan and Iraq. In collaboration with the San Francisco-based Swords to Plowshare organizations, an effort is underway to provide scholarships to the Apprenticeship program for veterans. This recent Reuters article reports on the Farms Not Arms project.*

## **U.S. farmers offer solace to war veterans**

NEW YORK, Sept 7 (Reuters) – Matt McCue had a moment of enlightenment in Iraq while guarding the back door of a house where his fellow soldiers were hunting Saddam Hussein – he bit into a sweet lime and discovered an interest in horticulture.

Now he's part of a movement seeking to help returning U.S. veterans find peace in civilian life by tilling the land.

"You take someone who has been walking around the street looking for insurgents, who's basically trained to capture people, to kill them ... you can't put them in some ordinary job and expect them to grasp on to it," McCue said.

"To go from that to watching things grow, to taking care of life, has been a very important step for me," he said by telephone from Niger in West Africa, where he is a Peace Corps volunteer teaching agriculture.

"It's beautiful to go to that nurture mode," he said, recalling how his curiosity was sparked by the produce in farmers' markets in Iraq. "I had no idea there was a variety of lime that tasted like that."

McCue will be in New York this weekend for a forum on the impact of the wars in Iraq and Afghanistan on rural communities. Organized by a group called Farms Not Arms, the forum is part of the buildup to Sunday's Farm Aid concert, a benefit for family farmers that was first launched in 1985.

McCue, who grew up in the suburbs of Albuquerque, New Mexico, said it was hard to leave his field of millet, sesame and beans in the village of Garbey Kourou, even for a short trip. He is hoping his story may be an example to others.

William O'Hare, senior fellow at the Carsey Institute at the University of New Hampshire, analyzed U.S. military casualties in a report last year and found the number of war deaths of soldiers from rural areas was disproportionately high.

"About 19 percent of the soldier-age population live in rural America but they account for 27 percent of the deaths," O'Hare told Reuters. He linked that to a scarcity of jobs in poor rural areas where people were less likely to go to college or work full-time jobs, making a military career more appealing.

## **Politics of War**

One of the biggest names associated with Farm Aid, musician Willie Nelson, has long been an anti-war campaigner and Farms Not Arms says it opposes the war in Iraq.

But McCue and others involved in Saturday's forum said they were politically neutral and focused on how farmers can work with veterans to their mutual advantage.

"Our farmers are in trouble right now and so are our soldiers," said Nadia McCaffrey, whose son Patrick was killed in Iraq in 2004 – one of at least 3,750 U.S. military deaths there since the March 2003 invasion.

She founded a group called Veterans Village to help soldiers returning with post traumatic stress disorder and other problems. The group plans to set up a self-sustaining organic farm in North Carolina for veterans.

"The farm is going to be a safe place for them to be," said McCaffrey. "Many of them thought they were going to go back to life and put the war behind them but it didn't quite work this way."

Saturday's event will mark the launch of a politically neutral group called the Farmer-Veteran Coalition to provide farm jobs, training and land for veterans, organizers said.

Steve Ledwell, a U.S. Navy veteran and recovering alcoholic and drug addict, runs a shelter in New Hampshire called the Veterans Victory Farm which houses up to 19 veterans.

"Getting back to the basics of farm life is very therapeutic," Ledwell said. A similar facility for as many as 200 veterans is planned for Long Island, New York.

When McCue looks back on his time in Iraq, he likes to recall farmers passing through checkpoints to take their crops of watermelons or pomegranates to markets that continued to function despite the violence and chaos.

"I realized there was a power in that," he said. "There are more soldiers in the United States than farmers at this point. Five years down the line maybe it won't be rare for vets to take this path."

*Back 40: Breaking New Ground 40th Anniversary Celebration*

*Sponsors and Contributors*



**So Many to Thank!**

We want to acknowledge the support of the many businesses, farms and other organizations that contributed to July's "Back 40: Breaking New Ground" event, in support of the CASFS Apprenticeship and the Friends of the Farm & Garden's community outreach work.

In addition to critical funding and volunteer support from the Friends of the Farm & Garden and the Center for Agroecology & Sustainable Food Systems, the following groups made generous financial donations –

- New Leaf Community Markets
- Stonyfield Farm
- Veritable Vegetable
- Driscoll's
- Chromagraphics
- Boyce-Abel Associates & Family Land Consulting
- UCSC Food Systems Working Group
- Peaceful Valley Farm & Garden Supply
- Heath and Lejeune
- Coffeetopia
- Diamond Organics
- Albert's Organics
- Falcon Trading Company

- Terra Nova Ecological Landscaping
- The Garden Company
- Joni Janecki and Associates
- Clif Bar Family Foundation
- The Herb Room
- New Natives
- Renee's Garden Seeds
- Ristorante Avanti
- Johnny's Selected Seeds
- McEvoy Ranch
- Organic Valley
- Seeds of Change
- Barry Swenson Builders

The following local organic farms generously donated fresh organic produce to the weekend's festivities. Our thanks to the farmers for growing and donating the wonderful ingredients in the many meals we enjoyed –

- Blue Heron Farm
- Blue House Farm
- Camp Joy Gardens
- Dirty Girl Farm
- Everett Family Farm
- Free Wheelin' Farm
- Homeless Garden Project
- Live Earth Farm
- Molino Creek Farm
- Oso Velloso Farm
- Pie Ranch
- Pinnacle Farm/Phil Foster Ranch
- Soil Borne Farm
- Two Dog Farm
- UCSC Farm & Garden

Thanks to our food and beverage donors for helping make the reception and meals memorable –

- Bonny Doon Vineyard
- Community Agroecology Network (CAN; organic fair trade direct coffee)
- Frog's Leap Winery
- Kanalani Ohana Farm (organic Kona coffee)
- Newman's Own Organics
- Pelican Ranch Winery
- Santa Cruz Mountains Brewing Co.
- Silver Mountain Winery
- Staff of Life Market
- Straus Family Creamery
- Teance: The New Tea Tradition
- UCSC Campus Bake Shop
- Whole Foods Market

And our appreciation to these local restaurants for their "10% day/night" donations –

- Charlie Hong Kong's
- Gabriella Café
- Hoffman's Bakery Café
- La Posta
- River Café and Cheese Shop
- Soif

A special thanks to Jim Nelson, Beth Benjamin and the other folks at Camp Joy for hosting the Friday night dinner for those who worked with Alan Chadwick in the early days of the program.



*Winter Garden*, from page 6

time to sow when soil isn't too muddy, and poke in the seeds about an inch deep. Give sweet peas bonemeal and aged manure or compost and deeply worked soil, and the plants will make good root growth and reward you with an abundance of their honey-scented ruffles, beginning to bloom in mid-March.

Remember, any bare soil in a garden should be cover-cropped. An alternative at this time is to mulch thickly with horse manure, which will protect the soil from compaction and erosion and can be turned in next spring. Now—pray for rain.

*This article originally appeared in News & Notes Issue #48, November 1990.*

### ***Baked Stuff Squash***

Welcome in fall and take advantage of the region's squash and apple crops with this wonderfully simple recipe.

- 3 medium winter squash (acorn, sweet dumpling, delicata)
- 3 pippin or Granny Smith apples
- 1 cup walnuts
- 3 tablespoons raisins
- 3 tablespoons brown sugar
- 1/2 teaspoon cinnamon
- 1/4 teaspoon allspice
- Butter or margarine
- Salt

Heat oven to 375 degrees. Cut squash in half, scoop out seeds, and place, cut side down, in a large shallow baking dish. Bake 30 minutes. Meanwhile, core and chop apples and coarsely chop walnuts. Combine with spices and sugar. When half hour is up, remove squash from oven, turn over, and sprinkle each cavity with a little salt and dab with butter or margarine.

Divide apple/walnut mixture among squash halves. Return to oven for another half hour or until squash is fork tender. Serves 6.

From: *Fresh from the Farm & Garden: Seasonal Recipes for Busy Cooks*, edited by Sue Tarjan, with over 120 pages of recipes, cooking tips, and information on crops from apples to yams. For ordering information, call 831.459-3240, [casfs.ucsc.edu/publications/fresh.html](http://casfs.ucsc.edu/publications/fresh.html).

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