Issue 45

November, 1988

Louise Cain, Editor

Join The Friends for

Our Annual Holiday Tea and Sale

Date: Sunday, December 4

Time: 2:00 -- 4:00

Place: The Darling House, 314 West Cliff, on the Gharkey Street corner. Parking on

Gharkey suggested, or the lot on corner of Westcliff and Bay.

Features: 1. The House. See below!

- 2. Celebration in the good company of friends, with tea-time refreshments.
- 3. An opportunity to shop early and well. The first in demand is the herb wine vinegar, and we can carry a case of it out to your car. Other winners include special recipes using our vinegars, Farm and Garden warm sweatshirts, garden-kitchen aprons, tote bags, and other "cottage industry" specialities.

The Darling House

For the third time in our happy history we are privileged to be guests at one of the great old houses in Santa Cruz, an architectural masterpiece overlooking Monterey Bay, designed in 1910 by the famed William Weeks. Throughout the house, you will be struck by Weeks' craftsmanship, including inlaid pillars, beams, bannisters and floors of eight different hardwoods in eight designs. Our generous hosts are Darrell and Karen Darling, who have opened their imposing mission revival home to bed and breakfast guests.

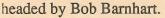


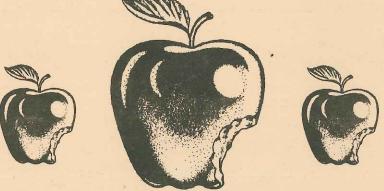
Remembrance of Things Past

As in every recent year of Friends' activities, The AppleTasting on September 17 and the Winter Squash Festival on November 12 were smashing successes.

At the first event over 200 guests lined up to taste and to rate some 35 different varieties of apples, familiar and exotic, supplied in large part by the Monterey Bay Chapter of the California Rare Fruit Growers and supplemented by delicious kinds of Farm apples. At the mini-luncheon following, we drank surely the world's best apple juices, the Mutsu and the Spigold, pressed that morning by Farm Manager Jim Nelson. Then Friends' member and mentor Dan Aldrich conducted a spirited auction of a beautiful large basket of apples and gallon jugs of just-pressed Mutsu and Spigold apples against a stunning backdrop of seasonal posters executed by our professional artist-in-residence, Friends' President Alice Cook.

It was a sunny day, and we appreciated the input of the Rare Fruit Growers and our own first-class committee

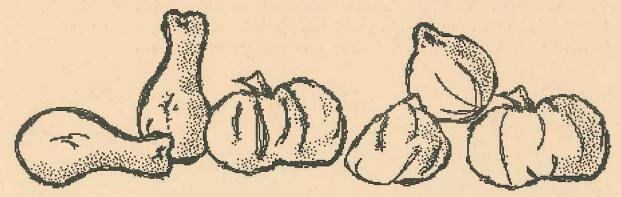




The ten exotic varieities of winter squashes, slowed down in the September-October fogs, finally ripened for our November 12 Squash Festival in a glory of autumnal colors opening to orange-gold flesh within. Some 150 stalwart participants, aged 3 to 84, braved the elements in a thin veil of mist that opened into a steady rainfall. Inside the Gatehouse we munched on the baked and unseasoned wedges (sweet, starchy, nutty in flavor, varied in texture). We also enjoyed squash and lemon breads and cookies, and we bought squash recipes packaged by the Friends as well as Renee Shepherd's seeds and our Friends' shirts, tote bags, and garden aprons decorated with our logo, the 14th century farmer harvesting his leeks.

Meanwhile on the patio the rain did not deter the lines of people sniffing the steaming soups with cups in hand and saluting Peter Benson, owner and executive chef of the Thai-Style Restaurant who won the competition among illustrious restauranteurs for the best original winter squash soups of our area. And how we enjoyed his Thai-style soup, and that of five Friends, amateur cooks with professional talent.

Chairman Leon Papernow and his large crew of Friends are hereby roundly applauded. What a day!

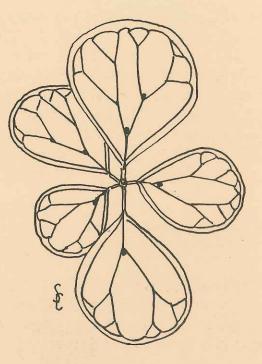


Such A Generous Time!

The Friends have not had such a degree of excitement over the contributions of all of its members since 1982-84 when we were building the Louise Cain Gatehouse.

Such a Generous Time! There was a piece of everybody in it as we constructed our charming small Gatehouse---and now we want a piece of everybody in developing our adjoining outdoor educational area. We intend to build a small outdoor amphitheatre (greatly needed by the Friends, the Agroecology Program, and the Life Lab Science Program, now located at the Farm).

The Gatehouse, such a boon for Friends' meetings and apprentice-ship classes, has been overflowing at many of our indoor Saturday programs, with attendees standing outdoors craning their heads at the windows in an effort to hear and see. In addition to the projected amphitheatre, our landscape plans include a picnic spot with benches, walkways, and low care plantings as well as a multi-use storage shed. The initial step is the grading of the grounds in preparation for the next major job, building the amphitheatre. We are already on our way thanks to the skills and strong backs of Board members Bob Barnhart and Steve Chambers. Do you have carpentry and/or digging ability? Phone Bob (438-0774).



The Mistletoe Fig

The other financial priority for the Friends this late fall is making a major contribution toward fencing the entire 20 acre Farm against the depredations of our deer population. As most of you know, in the last six months the deer have chewed up an alarming amount of our apple crop, lettuces, and other succulent vegetables and even, most recently, some of our winter squashes. In recent years the Friends have been giving the Farm and Garden \$3000 annually, to be divided as their necessities dictate. The entire \$3000 this year will go toward the Farm's fence, plus an additional \$1500 voted by the Friends' Board at its October meeting.

If you haven't made your annual contribution yet, or if you have and can up your gift for the above projects, we will be most grateful for your tax-deductible support. From July 11 to November 10 of 1988, your fine gifts have totalled \$2797. In order to move ahead on our priorities in '88 we need \$5000 and hope to reach this figure by Christmas. Can you, our Friends, dig into your pockets for the \$2203 remaining?

Such A Generous Time!







Jottings

This is a late introduction to 10 wonderful people (out of the original group of 30 apprentices) who were chosen to extend their work and learning at the Farm and Garden from September until June. They are:

Chrystabel Butler

- *.Joanna Davis
- *Sheli Egger
- *Ann Lindsey Kevin Loth
- *Nancy Maxwell
- *Dan Matsch
- Lisa Piediscalzi
- *Ross Randrup
- *Heidi Renteria

The seven starred persons need weekend employment and their competence includes gardening and other yard work, house cleaning, house sitting, baby sitting, carpentry, mechanical repair, light hauling. For further information phone the Farm at meal-times: 425-9335. Those of us who employed last year's apprentices rejoiced in their industry and quality.

Among many other gifts to be offered at our Holiday Tea and Sale are new striking colors of hooded sweat-shirts (teal blue, magenta), all cotton adult and children's T-shirts (royal blue, teal blue, magenta), tote bags and garden-kitchen aprons (dark gray, royal blue, khaki, with white logos).

119
FRIENDS OF UCSC FARM & GARDEN
C/0 Agroecology Program
UCSC Farm
Santa Cruz, CA 95064



Welcome To The Holiday Tea and Sale Sunday, Dec. 4 Non Profit Org.
U.S. Postage
PAID
Permit #32
Santa Cruz, CA

