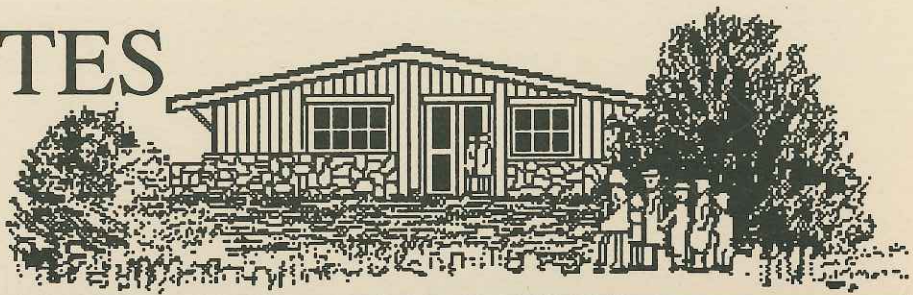


# NEWS & NOTES

of the UCSC FARM  
and GARDEN



Issue 48

September, 1989

Louise Cain, Editor

## Three Prime Programs

### This Fall at the Louise Cain Gatehouse at The Farm

**Our Annual Apple Tasting**, joined for the third year by the Monterey Bay Chapter of the California Rare Fruit Growers.

**Date:** Saturday, September 16

**Time:** 11:00 - 1:00

**Features:** A tasting of at least 40 different varieties, washed down by apple juice just squeezed from UCSC Farm apples. Bring your own brown bag lunch if you wish to supplement the above.

#### A Celebration: Fifth Anniversary Of The Gatehouse

**Date:** Saturday, October 14

**Time:** 2:00-4:00

**Features:** The Gala not only includes a repeat of the October 14, 1984 refreshments (bubbling drink and sweets) but features some of the "Committee of the Whole," responsible for the unique beginnings of the Gatehouse, and a glimpse into its future.

#### Wreath Making Workshop and Other Dried Flower Creations

**Date:** Saturday, November 11

**Time:** 9:00-12:00

Limited to 15 participants. Pre-register by phoning Joanna at Agroecology, 429-4140. Bring wire-cutting clippers and \$10 for Farm dried flowers. Squashes will be for sale, though no squash tasting this Fall.

## Program Notes



**More on Apple Tasting.** At our Apple Tasting September 16, the Rare Fruit Growers will hand out rating sheets for some 40 varieties of apples sliced for eating on the Gatehouse terrace--an optional opportunity for you, but not obligatory. I, a transplanted Easterner, who scorned California apples only a little less than our thick skinned tomatoes, have become such a Santa Cruzan that I tasted all 38 varieties last year. But even before 1988 I was won over by California apples, not the ones on grocery shelves but by some of the 25-30 varieties grown at the UCSC Farm. In fact, as early as 1978, in the first issue of the *Friends News and Notes*, I had rashly declared the *Mutsu* the Golden Apple of the Gods and bestowed upon it a non-existent horticultural award.



I have just been sent the analysis of last year's popular awards by Becky Frybarger. Imagine my pleasure to find *Mutsu* the top winner, with *Jonagold* coming in second, when the year before *Jonagold* was first and *Mutsu* fourth.

Some to watch for this year are the winners cited above; also the well known *Golden Delicious*, a parent of a number of the newer successful hybrids; then *N.Y. 429*, the noncommittal name for one of the best unknowns I tasted in 1988; *Newtown Pippin*, the top of all storage apples and a favorite of Benjamin Franklin; *Cox's Orange Pippin*, England's prize apple that seems unstable in our climate, approaching expectations one year and failing the next; and the *Macoun*, never a top winner but loved for its beauty--a deep shining red apple with alabaster white flesh. I even hope to become the owner of a half dozen apples of a kind always at the bottom of the scale, the *Pink Pearl*, the most intensely tart apple I have ever tasted. Its flesh is watermelon pink with white streaks, startling as a pool of blood, but I have been thinking it would make a handsome apple sauce, apple crisp, or apple pie. There is one other apple I have dreamed of biting into, but it may never be possible. One of our Friends from Vero Beach, Florida, Kathy Smith, wrote us after last year's apple article: "My father and his brother planted a beautiful orchard in West Newbury, Mass. It stood high above the Merrimac River and was glorious in May when 7,000 trees bloomed. He crossed a *Gravenstein* with a *McIntosh* and produced one of the most beautiful and toothsome fruits I've ever tasted."



Our next step at tasting unusual produce may be holding a Potato Festival as an alternative to our successful Squash Tasting of the last several years. A potato variety trial at the Farm by undergraduate David Hollingsworth last year led him to writing an interesting research paper which is available free from the Agroecology Program. In addition to three commercial types of potatoes, David grew 8 specialty potatoes: the Bintje, Green Mountain, Rose Fir, Ruby Crescent, Irish Cobbler, Sangre, Russet Centennial, and Peruvian Blue. These are the ones your Friends' Program Committee would like to taste. Would you be interested?

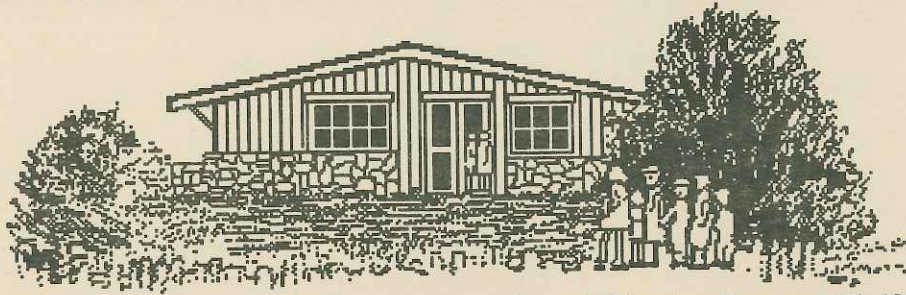
### A SALUTE TO FRIENDS' GARDENS

We have saved a space to thank Marshall Riley, Gerry Bowden, and Wendy and Dav Summer for inviting us to view their beautiful and carefully tended gardens in a period of drought in August, usually the least rewarding flower month of the whole year. It was a challenge met cheerfully and successfully, and between 55 and 60 visitors attended.

Marshall's garden is located in river bottom land in probably the most incredibly rich earth in Santa Cruz. Tired of double digging straight beds through her apprenticeship, Marshall has fashioned a round garden, nearly 80 feet across, and the path winds round and round between the beds ending in a center focus, a unique small apple tree covered with rich burgundy red fruits and shading a slight brooding figure of a patron saint. Marshall's canny eye has located many rare plants of great interest, discovered among hidden treasures that Orin Martin at the UCSC Garden and Louis Saso in Saratoga had propagated. In Gerry and Kay Bowden's artistically planned gardens hidden behind the house, everyone admired the thickly planted curving beds of colorful flowers. Central to the Bowden garden is a sturdy apple tree, beautifully espaliered by Gerry, who is experimenting with it further, drawing horizontal branches together to form a lattice. The Summer Garden is an ambitious floral beauty on three sides of their corner house. The color combinations are striking. The scarlet dahlias were surely the most gigantic in Santa Cruz County and the beds of lobelia, in front of golden coreopsis, as lush as anything grown on bottom land. The Summer's provided each of us with a garden map worth hanging on the wall with our treasures of the summer.



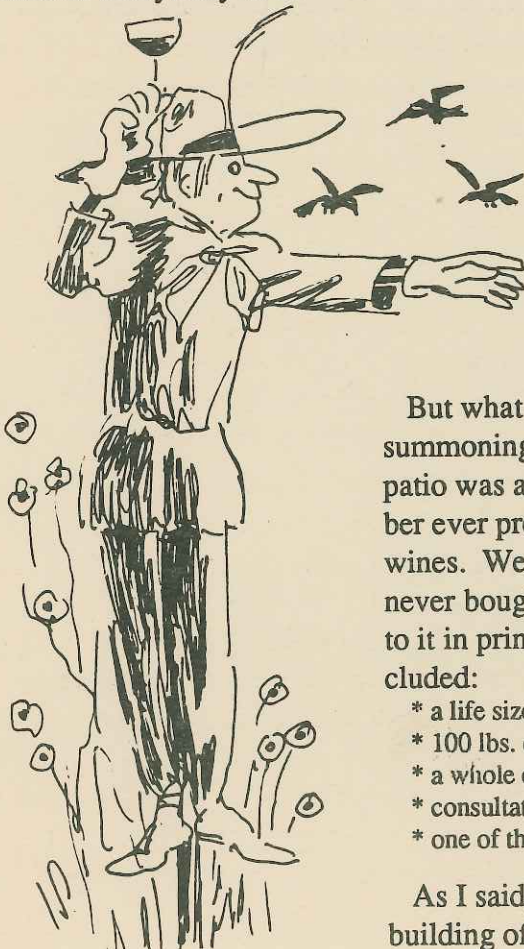
## A Fall Harvest Celebration: Fifth Anniversary of the Louise Cain Gatehouse.



Besides the pleasure of raising a glass in the company of good Friends, October 14, 1989 marks the day exactly--October 14, 1984--when the Gatehouse was officially inaugurated in an impressive but light-hearted ceremony headed by then Chancellor Robert Sinsheimer.

The Gatehouse never would have come to be if there had not been, closer to the bank than we now are, a hunkered down, hand-made, flimsy but magical hut, like something you might come upon unexpectedly in a clearing in a remote forest. It was known as the Farm Cookhouse, and was built by nomads from the 60's, the self-appointed early custodians of the Farm who had come to Santa Cruz when word of Alan Chadwick filtered through the underground of young people wandering across our land. When those early days came to an end, the Farm Cookhouse disintegrated, though even when it was falling to pieces dreamers could be seen in it occasionally, including visiting artist Alan Gussow, who in more recent years gave the Friends a sketch of what he saw there--a gift now hanging in the Gatehouse. The University, quite properly, saw the wreckage as a fire hazard to be removed. And some of us, quite improperly, resisted the final destruction, holding on to the magic. We even hoped we could "renovate" it for two or three thousand!

That was the beginning of what we are celebrating October 14--the five year old Gatehouse constructed over two years by committee, a cumbersome, inexact, frustrating way to do it, but with the saving grace that it has some of everybody in it.



I doubt if one initial step in the Gatehouse history will be mentioned at our October celebration. It was our first money raising project. We called it a "curtain raiser", and it was a tattered curtain at best. Though we eventually succeeded in producing a little gem of a building for about \$30,000 (we are notoriously weak at remembering sums) our initial move at raising this sum netted us a little less than \$100, not too surprising from a group whose business instincts have always fallen short of the hopes of the University's Development Office.

But what a party! Its spirit is caught by Elizabeth Dasmann's happy scarecrow summoning us to Bargetto's Winery. There was no entrance fee. The outdoor patio was a salubrious setting. We made the best tasting hors d'oeuvres I remember ever preparing. Bargetto's was enormously generous with their choicest wines. We had a contingent of unfamiliar thirsty and hungry freeloaders who never bought a raffle ticket. But our "raffle unique in raffledom", as we referred to it in print was typical of the Friends of the UCSC Farm and Garden. It included:

- \* a life size scarecrow made by artists Doug and Marge McClellan and Elizabeth Dasmann
- \* 100 lbs. of Jack Collier's pure, unadulterated worm castings
- \* a whole case of Farm and Garden herb vinegars
- \* consultations from landscape designers Jean Davidson & Jody Stix
- \* one of the Friends' great garden aprons

As I said, we raised less than \$100. But it was the happiest beginning for the building of the Gatehouse that I can imagine.



## Wreath Making Workshop and Other Dried Flower Creations.

Two interesting flowers new at the Farm that are being sold in fresh bouquets but seem designed by nature for dried flower use are safflower (*Carthamus tinctorius*) and annual strawflower (*Helichrysum bracteatum*). Both will be available for wreath making if they are able to dry properly in time for this workshop. Annual strawflower comes in shades of pink, salmon, and yellow-orange. The safflower blossom is a brilliant orange, striking in an arrangement with deep purple static. The safflower plant has additional uses. Safflower oil is extracted from its seeds and the dried flowers are used for food seasoning, a sort of false saffron.

Note that both the Wreath Making Workshop and the Gatehouse Anniversary Celebration are slated for the second Saturday in the month instead of the third. From now on, all regular programs are to be scheduled the second Saturday except for the Apple Tasting (the third) and our Holiday Tea and Sale (the first Sunday in December). This will avoid a conflict with regular meetings of the Monterey Bay Rare Fruit Growers.

All the unusual Farm squashes for sale are even more tempting with this sauce:

|             |                           |
|-------------|---------------------------|
| 1/4 C. miso | 1 T. soy                  |
| 1 T. sugar  | 2 T. toasted sesame seeds |
| 2 T sake    | 2 T. stock or water       |



### Annual Contributions Due!

The current membership year runs from September 1, 1989, through August 31, 1990. Please respond to the letter you receive shortly from our new President, Kay Thornley. We value your caring, your giving, and your time of participation that have enabled us to do so much this last year and that will provide for the special ways the Friends can contribute to the Farm and Garden in the year ahead. Our gifts come back to us in the bounty of a nurtured earth, as Alice Cook reminded us on our unforgettable July 15, the day of the Flower Festival, Amphitheatre Inauguration, Annual Meeting and Luncheon, which a crowd of over 150 enjoyed.

119

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

Non Profit Org.  
U.S. Postage  
PAID  
Permit #32  
Santa Cruz, CA

Mr. & Mrs. David Heron  
120 Las Lomas Drive  
Aptos, CA 95003

