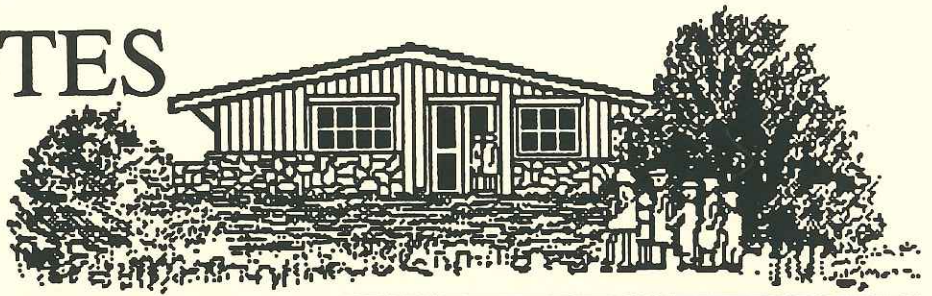


# NEWS & NOTES

*of the UCSC FARM  
and GARDEN*



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Issue 54    November 1991    *Jeff Arnett, Beth Benjamin, & Mary Offermann, Editors*

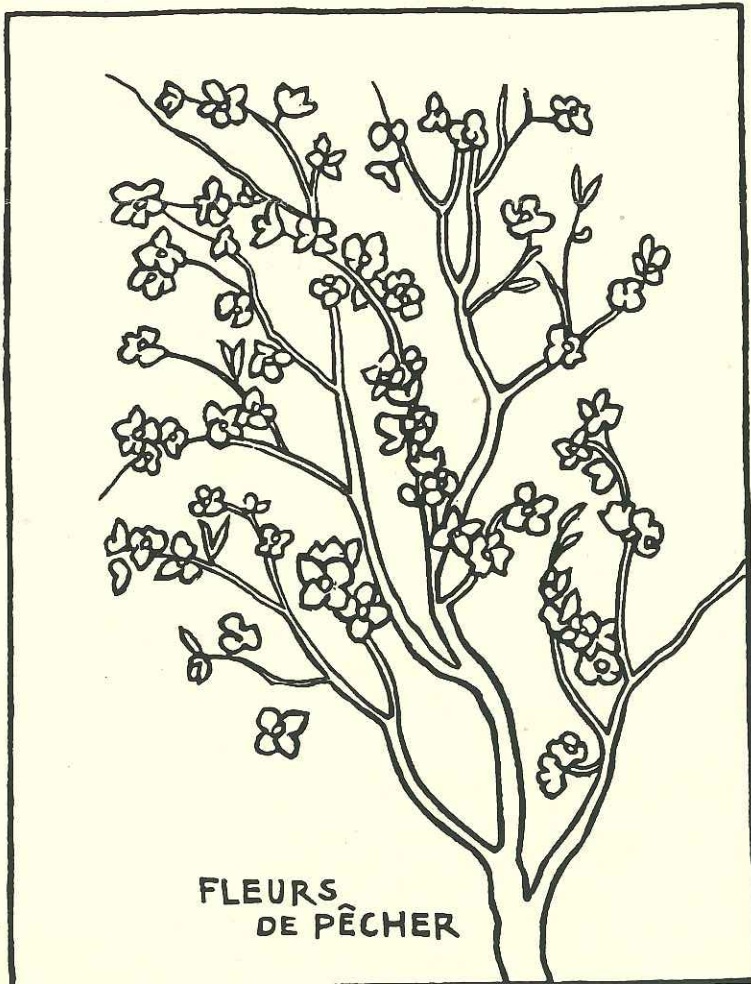
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## HOLIDAY PARTY & GIFT BOUTIQUE AT DARLING HOUSE

Sunday, December 8th, 1:00-4:00 PM

314 West Cliff Drive, Santa Cruz

Karen and Darryl Darling graciously invite fellow Friends of the Farm and Garden to join in holiday celebration at our traditional party in the beautiful and luxurious atmosphere of the Darling House. Relax, visit, and share some varied and delicious refreshments while supporting the Farm and Garden by choosing holiday gifts from the newest releases of the summer's herb vinegars, holiday evergreen or everlasting wreaths, beaded sachet holders, and other handmade items.



## WINTER PRUNING DEMONSTRATION

Sunday, January 12, 1992, 10:30  
AM-2:00 PM

Louise Cain Gatehouse, UCSC Farm Mark Sammons, Agroecology Program Horticulturist, will share his considerable skill and knowledge with us at what has become one of our most popular programs. Whether you have young fruit trees needing their maiden pruning, or you are trying to revive an old favorite, Mark can give you excellent advice and pointers on just what you need to do for a fruitful home orchard. Bring a bag lunch, and plan to stay afterwards for a docent-led tour of the Farm.

MAKING THE SWITCH TO  
ORGANIC GROWING  
Wednesday, February 12, 1992, 6 PM  
- 8 PM

Santa Cruz Central Library, 224  
Church Street, Santa Cruz

Sean Sweazy, Agroecology Program Researcher, will give us an update on results of the work that the program is doing with local apple, strawberry, and artichoke farmers in their switch to organic growing. Anyone who attended the apple tasting at Jim Ryder's, or ate the fabulous strawberries from Swanton Berry Farm at our annual summer meeting, has tasted the results. Now learn more about how farmers are achieving these ends.

## At Last: Community Supported Agriculture--Here!

A new form of small scale community focussed farming has begun to take root in Santa Cruz County ty. Known as Community Supported Agriculture, CSA's operate on the premise that farmers and consumers alike benefit from maintaining viable, sustainable, local agriculture. Four farms in Santa Cruz County are currently organized on a CSA model and offer shares to the community. People "subscribe" to a farm, and, as shareholders, receive a plentiful variety of vegetables, fruits, herbs and flowers during the season.

Camp Joy, located in Boulder Creek, offers a small number of shares to persons willing to come to the farm and harvest whatever is available in season. This past summer, Sunny Knoll farm in Corralitos began offering half-bushels of vegetables delivered weekly to subscribers' homes. In Santa Cruz the Homeless Garden Project has started soliciting community support for their project by selling shares of the garden's harvest. Finally, "Sol to Soul" CSA, a joining of small farms on Ocean Street Extension, is holding planning meetings for the 1992 season. Their next meeting will be Wednesday, December 11th, 7:00 PM at Loudon Nelson Center in Santa Cruz.

CSAs offer the community direct involvement in local organic farms and access to some of the freshest, most delicious food available. Here is a directory of contacts and numbers for those interested in finding out more about Community Supported Agriculture.

Camp Joy	Jim Nelson	338-3651
Sunny Knoll Farm	Jim Cormier	728-2022
Homeless Garden Project	Jared Lawson	423-8724
Sol to Soul CSA	Greg Thrush	458-9577

--Greg Thrush

### Harry O. Warren

One day in the early 1980s--no one knows exactly when--a large and colorful man wandered over to the Farm by way of the Arboretum's collection proteas. Drawn by the beauty and vigor of the Farm Garden, Harry O Warren most likely began talking with whatever apprentices were working there that day. A big, six-foot-four longshoreman from San Francisco, a man widely travelled (and widely loved), Harry O Warren grew proteas in his San Francisco apartment on Divisadero Street--as improbable as that may seem.

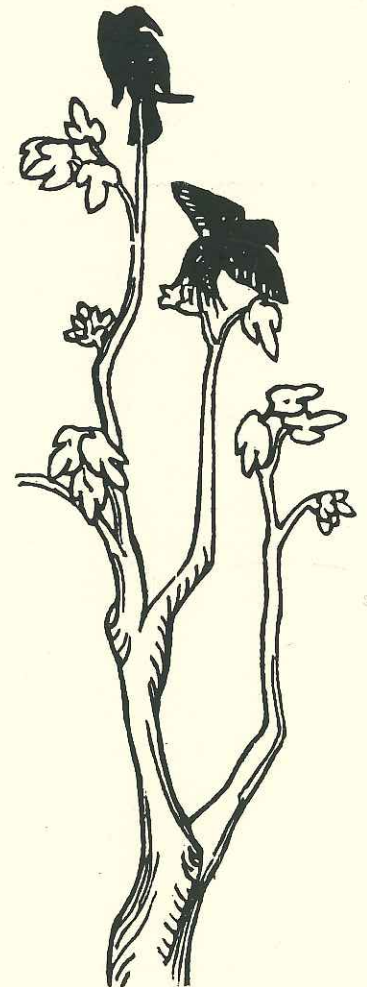
As a youth, he had hoped to go into the nursery business, but World War II intervened. After his service in the U.S. Marine Corps and the U. S. Navy, he became a longshoreman.. This man who loved plants and soil spent his life working on the docks of San Francisco. He also travelled widely, visiting places as far apart as Australia and England. He went to London to buy his characteristic checkered clothing, and he often walked in the Royal Horticultural Society's gardens there.

Warren had another side, too. He loved people, and he made friends wherever he went. Still, he remained a bachelor and lived alone most of his life. He came to Santa Cruz because of his interest in proteas, plants which thrive in places with long dry seasons. The Arboretum here has a collection of plants from New Zealand, included in which are proteas. During one of his visits to Santa Cruz, he walked over to the Farm Garden. No one knows with whom he talked, but he returned again and again. He felt a kinship to the land here; perhaps it represented the road not taken.

When he was 66, Harry O. Warren's mother died and left him her estate. Only sixteen months after that, Harry himself died. He left his money to places where plants grow: The Strybing Arboretum, The U.C.S.C. Arboretum, the Royal Horticultural Society in London, and the U.C.S.C. Farm and Garden. His will reads: "The distribution is hereby made to the University of California, Santa Cruz Foundation as an endowment for the benefit of the University of California, Santa Cruz agroecology program and is primarily to be used for the maintenance of the U.C.S.C. Farm and Garden and the apprentice program which is operated in conjunction therewith." A practical man, he preferred the concrete to the abstract.

We are all indebted to Harry O. Warren; his endowment has provided well for the Farm and Garden.

--Mary Offermann



# UCSC FARM AND GARDEN TO CELEBRATE 25TH ANNIVERSARY

## 3 DAY REUNION AND SYMPOSIUM, JULY 25-27, 1992

Attention all past apprentices, students, staff and friends of the UCSC Farm and Garden: a reunion and symposium is being planned to celebrate the 25 years of this unique program. 1992 is the 25th anniversary of the year that Alan Chadwick came to UCSC and began the Garden Project, which later grew into the Farm and Garden Apprenticeship. The diverse, dynamic Garden that Chadwick created lives on, thanks to the work of hundreds of apprentices and community members, the direction of Garden Manager Orin Martin, and the support of the Agroecology Program. On the weekend of July 25, 26 and 27 we'll celebrate Chadwick's legacy in its many forms at the Garden and at the Farm.

We envision a Friday evening social with tasting of wines from vineyards that have been influenced either by Alan himself or by the apprentice program, a light meal, and a welcoming speaker. Saturday morning would begin a series of panel discussions in chronological order, beginning with the people who first thought of a garden and brought Alan Chadwick to Santa Cruz. We see these discussion groups as proceeding from reminiscences of early times with Alan, both by those who worked with him in the garden, and by faculty and staff who helped keep this intriguing and unorthodox man here, on through the people who built the Farm, different batches of apprentices who spent time there, and ending up the day with a presentation from the current farm and garden managers about the nature of the program today and its future. The public will be heartily invited. Saturday evening will be dinner and speakers (Alan Gussow has already agreed to speak) who will address their conceptions of the relevance of Alan and the garden to their work.

We've been talking to chefs who have been influenced in their cooking directions by the gardens that Alan and his students went on to establish. We'd like to have some of them come to the conference as guest chefs, assisted in harvesting and preparing the meals by volunteers.

Sunday's program will focus on the present: how have Alan's students and Farm and Garden alumnae gone on to live their lives. We want to share and showcase the amazing variety of ways in which people are continuing to express what they learned here, either as individuals or as organizations. Sunday evening we plan a dance, a banquet, and general festivities.

Monday, which is Alan's birthday, will not be open to the general public like the rest of the weekend. There will be a Gardeners' Guild meeting, networking and development of an improved system of apprentice and alumnae job placement, and a birthday party.



We hope to start an alumnae association for the graduates of the apprentice program and the people who worked at the Garden and Farm before the official establishment of a program. We are interested in creating a publication that will document what alumnae have been doing with their training. Over the years, a continuous stream of people have been drawn to the Farm and Garden to learn organic horticulture methods, and have left infused with the kind of knowledge and inspiration that spreads from one garden to another, from one farm to another, and seeps into marketplaces, classrooms, and public policies. Some profiles of alumnae suggest the range of directions the training has taken them:

- **Nimrod Ngxha** returned to his home in South Africa to work for Operation Hunger, a self-help group that organized community gardens.
- **Cathy Sneed-Marcum** founded and heads San Francisco County Jail's garden project, where inmates raise foods for distribution to non-profit groups.
- **Howard Stenn** coordinated Seattle's municipal compost program before moving to his current position as the Vice President of Seattle Tilth, a coalition of organic gardeners.
- **Dennis Tamura** runs the Blue Heron organic farm in Santa Cruz.
- **Mark Sammons** is the garden manager for the gardens at the Farm.
- **Jay Kilborne** ran the San Francisco League of Urban Gardeners for several years before starting his own farm in New England.
- **Suzanne Cady** manages the farm project at New Alchemy Institute, a research and training organization in East Falmouth, Massachusetts that conducts research and education projects on food, energy, water and waste treatment systems.
- **Bert Brown, Curtis Brown, and Franklin Tomizuka** manage produce departments at booming retail organic food stores in the San Francisco Bay Area.
- **Gary Crandall** manages the organic garden at a popular San Francisco Bay Area restaurant.
- **Ann Lindsey** helps develop garden-based science curriculum for elementary school students as part of the Life Lab Science Program; she also coordinates the new docent program at the Farm.
- **Luigi Morelli and Ken Foster** run an environmentally sound landscaping business which they founded.
- **Kallie Kull, Thom Curts, Steve Castignoli, and Kurt McLeod** served in various Peace Corps assignments emphasizing small-scale agricultural development, including positions in Guatemala, Senegal and Malawi.
- **Jane Freedman** manages the Homeless Garden Project in Santa Cruz.
- Please help us to add to this wonderful list.

Throughout the celebration there will be Open House and workshops at the Farm and Garden; a trade show/marketplace with related videos, tapes, books, magazines, and products for sale; an art show; wonderful food, and renewed bonds of friendship.

If the Farm and Garden has influenced your life in some way, please plan on joining us. We are working to get the work out, especially to those involved in the early years of the Garden. Any help networking would be appreciated: please tell others who might be interested in the 25th Anniversary Celebration, or send us their address if available. Also, please send us a card with your address and any pertinent information about what you have been doing since you left the Farm and Garden. Send to Beth Benjamin, P.O. Box 178, Boulder Creek, CA 95006. Donations of time, ideas, and/or money are very welcome!

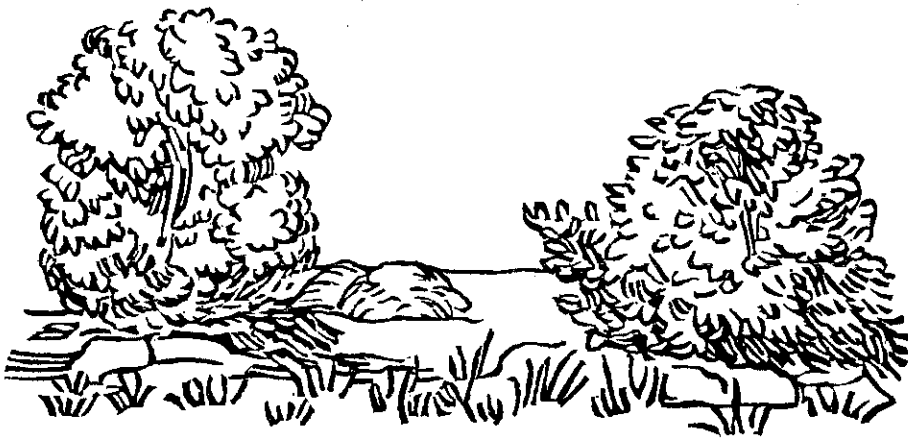


## Squash Festival

Accompanied by the festive music of Rob Horgan, Todd Kimball and Mike McKinley, over a hundred squash fans fanned out over the farm to fancy its fine fall colors and other fecund delights. The main squish, however, was around the squash tables in the Gatehouse; there, squash fanciers sampled breads, chutney and squash a capella--all derived from the Farm's chorus of squash: acorn, butternut, delicata, pumpkin, red kuri, sweet dumpling and on and on they yummed so squashly! Many squash fans were so moved by the harmony, they took home their own squash for subsequent solo performances.

Also on hand were the Friends' new array of T- and sweatshirts in arresting yet innocent colors for the hip yet guileless gardener. They will again be available at the Friends' Holiday Party and Gift Boutique on Sunday, December 8, at the Darling House (see accompanying article for details). Meanwhile, the shy sun shone on the lingering squash lovers as they folded their foil over the few squash left unloved or, at least, uneaten. Special squash salutes to board member Roy Avila for spreading the squash and the word; to the musical trio mentioned above; and to Jim Leap and the apprentices who helped lift and sift, steam and ream, bake and cake, and sell so well: SQUASH!

--Jeff Arnett



### COUNTING-OUT RHYME

Silver bark of beech, and sallow  
Bark of yellow birch and yellow  
Twig of willow.

Stripe of green in moosewood maple,  
Color seen in leaf of apple,  
Bark of popple.

Wood of popple pale as moonbeam,  
Wood of oak for yoke and barn-beam,  
Wood of hornbeam.

Silver bark of beech, and hollow  
Stem of elder, tall and yellow  
Twig of willow.

--Edna St. Vincent Millay, 1892-1950

Many people asked for the recipe for the Delicata Pie. I used the following recipe, using pureed Delicata squash in place of the canned pumpkin. The pureed Red Kuri made a much more beautifully colored pie, but it was too dry. Maybe the same recipe with only three cups of pureed Red Kuri? It's mighty good with pumpkin! Alter the spices to suit your taste.

### Elizabeth's Pumpkin Pie

1 can pumpkin	1 t ginger
4 eggs	1/2 t cloves
1 1/2 c brown sugar	3 T butter
1 t salt	1 1/2 cup evaporated milk
1 t cinnamon	1/2 c water
1 t nutmeg	two 9" uncooked pie shells



Melt butter, add milk and heat until warm. Add other ingredients and mix well. Pour into prepared pie shells, and bake at 500 F 5-10 minutes, then at 350 F 30-45 minutes.

*note: a large can of pumpkin = 3 1/2 cups. Bake extra filling in small pie shell or in buttered dish.*



## Thank You

I was in a far corner of the Farm last week on one of those gloriously transient afternoons we get in November here. Imagine seeing the leaves of plums and chestnuts in their fall color dropping in ruddy and golden piles on top of brand new sweet green grass shoots! Prickly chestnut pods splitting open on the ground beside emerging narcissus spears? What an untraditional juxtaposition of seasonal sights! I was remembering when I worked at the garden in 1968: we would sit over Earl Grey tea and dream about having a farm, with more orchard space, and a barn, and people could even live there, at least for periods of time, while they were working and learning. And look--it's here. Look what the gardeners have built!

What I love best about the Farm are all the paths and nooks and corners you go down and around, and yet another area is revealed. I love all the structure and dimension provided by the interspersing of tall plants among the shorter beds. It could have been, if there hadn't been such magic at work here among the garden architects of past and present, just a great big flat bunch of brussel sprouts. Or lettuce. Instead, we can enjoy such richness and diversity of texture and color amid the bountiful crops: fuzzy swoops of purple salvia beside blazing orange-blooming leonotus and lacy-foliaged shrubs, a long, deep shadowed tunnel of trees clad in all shapes and shades of autumn colors, beds and borders and arbors and pergolas all draped in exotic flowering vines and fragrant late roses. The birds are happy here, the earthworms jubilant. It reminds me when I come there to open my eyes and pay attention--to smell, to sit and to dram. It reminds me that knowing about growing plants means I will never really be poor, because I too can make beauty.

At this time of year when we are thinking about Thanksgivings, I would like to give thanks to the people who work at the Farm and the Garden on the Hill and continue to create them in the likeness of Eden. This farm is a garden, not just a place of agricultural production, and we are able to go there for refreshment and inspiration and the nourishment that beauty gives us, because of the hard work and inspiration of these e people. Thank you to the apprentices, and thank you to the managers who give of their time and energy, far beyond their compensation. They know the true meaning of the phrase, "labor intensive."  
*--Beth Benjamin*

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