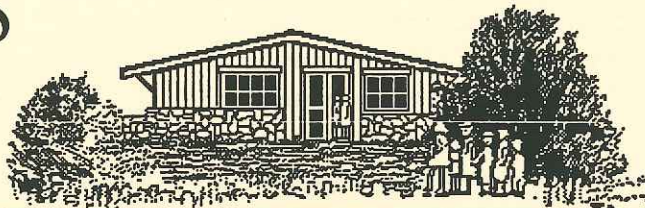


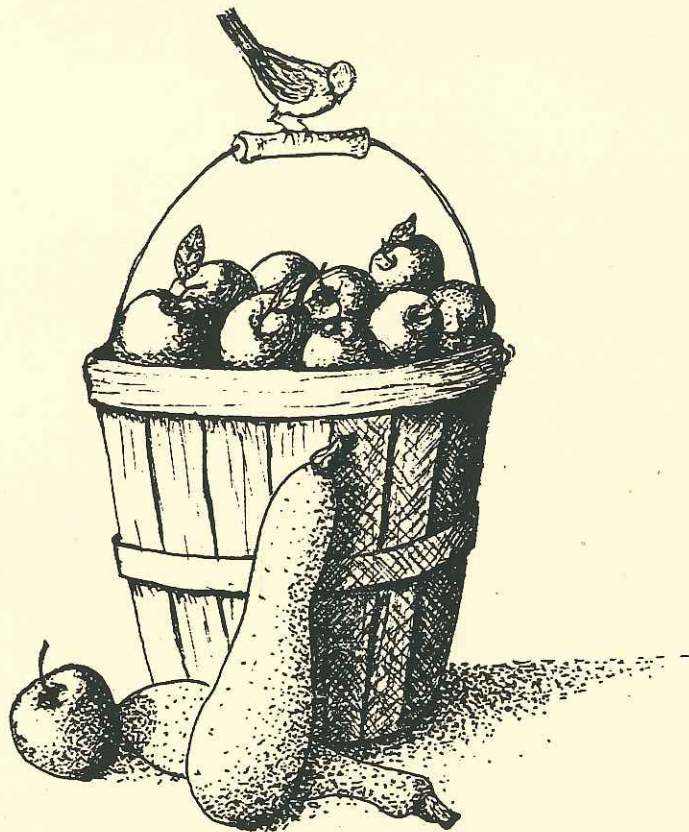
NEWS & NOTES

*of the UCSC FARM
and GARDEN*



Issue 64 Sept, 1994

Jeff Arnett & Beth Benjamin, Editors



AUTUMN HARVEST FESTIVAL

Saturday, September 24, 1994 1-5 pm
Louise Cain Gatehouse, UCSC Farm

This year the popular apple and squash tastings will be combined into one festive harvest party. Seasonal refreshments, a raffle with terrific prizes, many varieties of squash for sale, live music and pleasant company in one of the nicest settings in the world.

TOUR OF THE ALAN CHADWICK GARDEN

For UCSC staff, faculty, and students
Tuesday, October 13, 1994, 4:00 pm
Alan Chadwick Garden, UCSC

The Friends would like to encourage campus familiarity with the beautiful garden in their midst. Join us on this autumn afternoon.

*Season of mists and mellow fruitfulness!
Close bosom-friend of the maturing son;
Conspiring with him how to load and bless
With fruits the vines that round the thatch-eaves run;
To bend with apples the moss'd cottage trees,
And fill all fruits with ripeness to the core;
To swell the gourd, and plump the hazel shells
With a sweet kernel; to set budding more,
And still more, later flowers for the bees,
Until they think warm days will never cease,
For summer has o'er brimm'd their clammy cells.*

John Keats, "To Autumn"

THE PRESIDENTS REPORT

September is the beginning of the Friends of the Farm and Garden calendar year. Each year, at this time a number of activities occur. The Board welcomes a new group of members, offers a new set of events and activities, and invites new members to join the Friends and current members to renew their memberships.

First, I would like to present the five new members who have joined the Friends Board. **Margaret Bonaccorso** is a current docent and science illustrator (her drawings graced the April *News & Notes* and appear in this issue). Margaret, who provides interpretation for children as her docent specialty, loves snakes while rumors abound of "an amazing watercolor of bees" by her hand.

Leslie Clevenger, also a docent, is a graduate of the UCSC Environmental Studies Program. Formerly the interim Docent Coordinator for six months, Leslie has worked at Hallcrest Winery, spent the summer in Big Sur working and continues to promote environmental education.

Lori Felton, a graduate of the UCSC psychology program in Environmental Studies, has volunteered at the Farm & Garden for many years. In addition to teaching at UCSC's Porter College, she has grown cut-flowers for sale for the past two seasons.

Ken Foster, a good Friend and apprentice of the class '85, is a local landscape contractor who owns pedal-powered Terra Nova Ecological Landscaping. Ken has also been active in the Master Gardener's Program.

Stan Lundgren, also a former apprentice (1991) from Austin Texas, is a general contractor and carpenter who specializes in decks, fences, arbors, and landscape installations.

All of these members come to the Board with such varied skills and experiences that I know this coming year will be exciting and fruitful.

Last year our focus was three-fold: we sponsored fund-raising events for the Apprenticeship in Ecological Horticulture program, provided out-reach to the greater Santa Cruz community as well as the closer University community of staff, faculty and students, and

finally we marked the passing of the seasons with celebrations. The Friends organized 15 such programs and events.

•To support the apprentice program we offered two main fund-raising events: the holiday tea and plant sale. As well the endowment committee worked diligently to prepare an informational package for sharing with perspective donors. We also allocated money to upgrade greenhouse space at the Farm, provided the apprentices with a welcoming lunch and spruced up the Louise Cain Gatehouse by planting Farm and Garden perennials.

•To provide outreach, we offered the Winter Pruning Workshop, Starting a Spring Garden talk, the Organic Yard Maintenance workshop, to name only three of the seven events of this kind.

•Finally, to celebrate the passing of the seasons we held the Apple-tasting, Squash tasting, Wreath-making, and Strawberry Fields-Forever events.

Our direction as a Board will be more focused this year. Although we will have the same three-fold mission of fund-raising, providing outreach to the community and celebrations, we plan to sponsor fewer events. This will allow us to create an even stronger fund-raising program for the apprenticeship program and it will help us to provide higher quality events.

The first event of the year, which we hope will become an annual event, to raise money for the apprentices scholarship fund, is a Harvest Festival, taking place Saturday September 24th from 1:00 PM to 5:00 PM. If you enjoyed the apple and squash tastings last year, you'll be pleased to know that this year you will be able to taste numerous Farm and Garden apple varieties and again have a chance to buy at least five varieties of squash on this day. You can offer to donate some goodies to the bake sale or help out by tasting the delicacies baked by the Friends for the sale. Another highlight will be a raffle organized by a group of this year's apprentices who have rounded up quite a selection of prizes. Finally at the Harvest Festival there will be a series of autumn harvest-oriented talks, live music,

merchandise to buy and a children's event.

A sneak preview of more events of the coming year will be a UCSC staff, faculty and students tour of the Alan Chadwick Garden, the popular Winter Pruning Demonstration and a Summer Auction. We will certainly need help from our Friends to plan the auction. We are aiming for mid July to have it take place with bulk of the planning to begin in January. We would love to hear from you if you have any ideas or experience with auctions or would like to get more involved with any of the events. Please call me at 464-3652 with any ideas. See you at the Harvest Festival and keep your eyes open for the Fall membership letter which will include the 1994-95 Friends Calendar of Events!

Fondly,

Jody Stix Garsia
President



1994 APPRENTICES READY THEMSELVES FOR MAKING THIS WORLD A GREENER PLACE

They are 40 individuals chosen from 131 applications received from all over the world. They came in the beginning of April, full of enthusiasm for learning as much as they could about organic farming and gardening. They've worked hard, studied long, fretted, laughed, looked and listened. Now, as the days shorten, their thoughts turn more and more towards what they'll do next.

Where are they going when they leave? Many of course don't know yet. But others have plans which are firm:

*Celia Guilford will return to her family and their 960 acre organic farm in Manitoba. There she will continue to teach agriculture at Assiniboine Community College and begin establishing a small "Farm and Garden" type training program in a partnership between the school and her farm.

*Brian McElroy will assume duties as the Certification Coordinator at CCOF - the California Certified Organic Farmers Association.

*Kevin O'Connell will enter the Peace Corps in Latin America as a Village Agricultural Advisor. Grace Jones hopes to do the same.

*Ann Austin and her partner have taken a lease on a city owned plot of land in Sonoma County where they will farm for local markets.

*Simon Mathai will return to his farm in Kenya where he hopes he can influence other farmers to adopt organic practices.

*Wendy Rowe will return to her family land in northern California to market garden.

Others have plans which are fairly definite:

*Hilary Barber and her mother plan to start a rose nursery on family land.

*Ana Wagner will spend a year getting more agricultural and international development experience before entering Cornell University in the fall of 1995.

*John Kinder plans to develop a lavender farm on his land in Monterey County.

For others, the future is hopes and dreams: hopes of running a Community Supported Agriculture Farm; hopes of using gardens to brighten the eyes of inner city youth; hopes of empowering the homeless; hopes of spreading organic farming practices into one small corner of the developing world; dreams of owning a restaurant and growing the food served; dreams of teaching organic gardening and environmental education; and dreams of making this a greener world.

SCHOLARSHIP EFFORTS SPURRED ON BY APPRENTICES

Not so very long ago, the 6 month Apprenticeship in Ecological Horticulture cost participants \$1,000 per year. The current tuition rate has more than doubled due to University budget tightening caused by California tax revenue short falls. The rising tuition severely restricts the ability of individuals from low income communities from participating. Those affected are disproportionately people of color. Thus, a group of this year's apprentices, spearheaded by Sharon Franklet, has been meeting in an attempt to raise money for a scholarship fund and strategize how to better publicize our program in more diverse communities.

The first scholarship fund project is a RAFFLE whose winners will be drawn at the Farm's Fall Harvest Fest, Saturday, September 24. Apprentices Lisa Pagan and Kevin O'Connell, working with the Friends of the Farm and Garden, have solicited 22 prizes from area business and individuals. These prizes are listed below and the hope is to raise \$3,000 to \$4,000 through this event. Tickets, printed with the help of New Leaf Market, are \$2 each (6 for \$10) and can be purchased at the Tuesday and Friday Produce Market Cart, at the Farm, from Friends Board members, from apprentices and staff, and at the Fall Harvest Fest the day of the drawing. Please help sponsor a few needy apprenticeship candidates by purchasing as many tickets as you can.

SCHOLARSHIP FUND RAFFLE

Tickets: \$2 each / 6 for \$10

Prizes: 22 ranging from \$12 to \$50

Drawing: Saturday, Sept. 24 at the UCSC Farm's Harvest Festival

Purchase: From Market Cart, Apprentices, Staff, & Friend's Board Members

The second scholarship fund project, still in the tentative planning stages, is an AUCTION slated for summer 1995. Apprentice Lisa Pagan's father is an auctioneer who is generously serving as consultant on the project. The Friend's Board will be exploring the feasibility of doing an auction, and before January will decide how to proceed. We hope it will prove to be an exciting undertaking, and that you will join us in bringing it to fruition.

Prize List for Apprentice Scholarship Raffle

Gabriella Cafe-\$50 Gift Certificate
Echo Clothing Recycler's Store-\$50 Gift Certificate
Herb Room-\$50 Gift Certificate
Hobee's California Restaurant-\$35 Gift Certificate
Stapleton's Grocery-\$25 Gift Certificate
Taqueria Vallarta Mexican Restaurant-\$25 Gift Certificate
Brats Salon-\$25 Haircut
Sylvan Music-\$25 Gift Certificate
Stortis Pizzeria-\$20 Gift Certificate
Integrand Design (ID)-\$20 Gift Certificate
Bead It-\$20 Gift Certificate
Bookshop Santa Cruz-\$20 Gift Certificate
Gateways Book Cafe-\$20 Gift Certificate
Cymbaline Records-3 Compact Discs
Cat 'N Canary-2 "Plant the Earth" T-shirts
El Kiosko-Fruit Smoothies, Agua Frescas, T-shirt
Imagine-Beatles '64 Carnegie Hall Concert Poster
Many Hands Gallery-Opaline Glass Earrings
The Crystal Kaleidoscope-Rose Quartz Necklace
Pacific Wave-T-shirt

Prizes will be drawn at the Harvest Festival on September 24. Need not be present to win.

FARM & GARDEN DOCENT REPORT

Thanks to volunteer docents the Farm and Garden has been able to provide tailored tours for many visitors, who come looking to learn about plants, composting, organic agriculture, biointensive gardening, the apprenticeship program, or to simply enjoy the magnificent setting. 25 docents give twice-weekly, regularly scheduled public tours (Thursdays at 12:00 pm and Sundays at 2pm), as well as many children's and special group tours. The docents gather monthly for potluck meetings where either guest speakers lecture on a variety of topics within agroecology, such as permaculture or composting, or where they join staff on field and garden walks to better familiarize themselves with the ever changing Farm and Garden. A quarter-time docent coordinator, Melanie Mintz, organizes the tours, the trainings, and the meetings while the docents, with help from apprentices, lead the visitors on interpretive tours filled with touching, smelling, tasting, and wondering. In June, 13 new docents were trained. Anyone interested in becoming a docent or in arranging a tour, please call Melanie at 459-3248.

The summer has been a busy one for the volunteer docents with summer schools, day camps, international visitors, ESL classes, teachers, students and local gardeners coming to tour, to taste and to discover. Among their reactions: "Thank you for showing me how to grow soil," "I think your farm is beautiful and that organic food is the best and I liked the bee dance," "I liked eating the dirty carrot and finding a frog in the worm box," "Thank you for letting me eat plums, drink honeysuckle and pick carrots. I liked the strawberries the best," "I hope I can have a beautiful garden and grow good food like the UCSC Farm and Garden!" We receive many thank you notes and inspiring art work from the children who come to visit. During April, May, June and July, the Farm and Garden Docents led an average of 200 children (with 50 adult chaperones) on tours each month.

The Docents have also hosted many international visitors including conventional growers from Japan interested in learning about organic farming, food processors from Khazistan,

and graduate student and teachers from Sweden. The international visitors have been awed by the beauty of the site, encouraged by the growth or organic farming and gardening in California, inspired to begin similar projects in their home countries, and interested in any further information we might be able to provide.

In addition to the many visitors who come to explore the Farm and Garden themselves or whom take "Self-Guided Tours," our Thursday and Sunday tours have attracted local people who "have always wanted to come" as well as travelers, many of whom, coming from colder climates, can't believe the variety and abundance of flowering plants grown here, and are encouraged to see "such beautiful flowers grown organically." Barbara Blau, who attended the June Docent Training, remarked, "giving tours is a two-way thing—I learn just as much as I show. I've been visiting the Farm on my own, but being a docent gives me an excuse to come more often! To all docents, apprentices, staff, and supporters of the Farm and Garden: Thank you for sharing this beautiful place!

—Melanie Mintz



JEFF'S NOTEWORTHY NEWS

Friendly farewells and thanks to retiring Friends' directors: Roy Avila (of Squash Festival fame), Ruth Carlson (on to a new position at Cal. State Hayward), Mona Martin (now serving in an ex-officio capacity), Louise Mockus (valued Friend of longstanding), Mary Offerman (past President), and Babette Scott, our cherished secretary whose charming presence and meticulous minutes are already missed. New directors are featured elsewhere in this issue.

Congratulations to director Gary Kliewer, whose September issue marks the first anniversary of his lively *Coast Gardens*, now featuring a "Local Style" department. *CG* is actively seeking additional sales representatives and an "enthusiastic partner with experience in business management and marketing." Gary especially encourages interested Friends to contact him at 425-7132.

Director Graydon Livingston, our courtly Renaissance man, is experimenting with growing ornamental gourds, some of African origin, in trial plots both at the Farm and elsewhere. He promises to keep us well-gourded on his progress.

The first Santa Cruz County Master Gardener classes (a pet project of Director Cheryl Devlin) are tentatively set to begin in January, 1995. For more info., contact Cynthia Jordan at 426-9673.

Apprentice Coordinator Al Johnson reports that some apprentices may be available for landscaping and other gardening projects in the fall. Call him at 459-2321 for more info. The Organic Produce Cart continues through October 28 with its usual bounty of vegetables, fruits and flowers. It may not be too late to pickup the Farm's famous dry farm tomatoes.

Speaking of famed Farm produce, the Friends are gathering recipes that utilize the F & G vinegars. Continuing the tradition begun several years ago, we plan to publish a small booklet of favorite recipes to accompany our prized vinegars. Please send recipes to Jeff Arnett, Porter College, UCSC, SC, CA 95064. Each contributor will receive a complimentary copy of the recipe booklet.

Look for Matt "The Worm Man" Werner's intriguing article on worms, Cuba and composting in the latest issue of *Cultivar*. Matt, a CASFS staffer, will also perform with Mariposa at this month's Harvest Festival.

CASFS* Construction Supervisor Thomas Whitman and his wife Janet added another friend to the human garden with the birth of their baby girl Ali on June 25. May she root well and deeply.

Speaking of births, the Agroecology Program has been officially re-christened as the *Center for Agroecology and Sustainable Food Systems. Just rolls off the tongue, but the Center designation reportedly provides more credibility within the Social Sciences division on campus. By any acronym, we're rooting for CASFS and its Acting Director Jackie Lundy.

CASFS has been hosting a group of 30 Guatemalans for the past 6 weeks, under the tutelage of Environmental Studies Lecturer Sean Swezy. Our visitors also learned from lectures by Steve Gliessman, Jim Leap, John Farrell, Melanie Mintz and other CASFS staff.

Earlier this summer, a dozen World Bank delegates, on a fact-finding mission about California's burgeoning organic farming industry, toured the Farm. Bob Scowcroft, executive director of the the Santa Cruz-based Organic Farming Research Foundation, called the visit "historic," adding that the World Bank's investments in developing countries have traditionally focused on technology, from pesticides to hybrid crops. Maybe old dogs can learn "new" tricks.

In other pet news, for the gardener who has everything, consider this gift idea: PooPets, made by the Amish in the shape of snails, toads and "dung bunnies." "Baked like the dung bricks of antiquity," reads the catalog, "in a process that sanitizes and removes odors." The gardener simply sets the little creatures over the root structures of plants. When the animals get wet, their fertilizer sinks into the ground. Under normal conditions, the makers claim, a creature will last for about two years. The pets cost between \$12 and \$14; more info. is available at (800) 762-7325.

JEFF'S NOTEWORTHY NEWS continued

Although the drought may seem like old news, the city of Santa Cruz has a colorful and comprehensive booklet entitled "Xeriscape: A Santa Cruz Design Guide" that provides a step-by-step approach to landscapes that conserve water and protect the environment. Copies are available at the water department's conservation office, 809 Center St., rm. 109.

The news that gardening is good for you will come as no surprise to the Friends, but Jeffrey Restuccio's new book, *Fitness: the Dynamic Gardening Way*, reminds us that "many high-energy gardening tasks take as much sweat and maintain health and muscle strength as well as other fitness activities. Gardening is not just a casual hobby." Moreover, William Haskell, professor of medicine at the Stanford Center for Research and Disease Prevention, concludes that because gardening increases energy expenditure, it causes changes in the hormones and enzymes that protect against disease. May all our Friends garden in good health.

HELP WANTED

Bake Sale Bakers:

Friends are invited to bake items for the Harvest Festival Apprentice Scholarship fund-raising bake sale. Please call Margaret Bonaccorso at 1-265-5219 for more information.

Donation: The Gatehouse is in need of white table cloths for events. If you have any table cloths in relatively good shape that are sitting out-of-commission in a cupboard please call Jody Stix Garsia at 464-3652.

Merchandise Sales: The Friends are needing someone with retail sales experience to help with sales. Attendance at a monthly sales meeting necessary to kick off sales. Please call Jody at 464-3652.



Many thanks to Margaret Bonaccorso for the drawings in this newsletter

APPRENTICESHIP ALUMNI DIRECTORY NEARS COMPLETION

Two years ago the Apprenticeship's "Roots and Shoots" 25th anniversary celebration spurred the idea of making a directory of all program alumni. Little by little volunteers, particularly Megan Haney, class of 1990, and Mary Maverick, class of 1994, have been assembling the data needed to complete this project. The final tasks of confirming our latest addresses and soliciting additional personal information are now being undertaken. Printing date is expected to be mid-fall.

The directory will not only be a listing of addresses, but also contain some descriptions of what people are doing and what they have been doing since leaving the Farm and Garden. The directory will be an opportunity for you to relocate old friends, network with people of similar interests and establish or re-establish professional ties.

Anyone wishing to order the directory should call Al Johnson at the Apprenticeship office at 459-2321. The exact price is not yet known, but is expected to be about \$12. Those of you who pre-ordered a copy will be sent one as soon as they are printed.

CALL FOR WORDS:

NEWS & NOTES continues to solicit articles, poems, recipes, illustrations, and other contributions from CASFS staff, Friends and other gardening enthusiasts. Deadline for the winter *News & Notes* is Nov. 1. On-campus contributions can be sent to Jeff Arnett, Porter Faculty Services. Or send to *News & Notes*, c/o Friends . . ., UCSC Farm, Santa Cruz, CA 95064. Call Jeff Arnett (425-1750) or Beth Benjamin for more information.

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