



# News & Notes of the UCSC Farm & Garden

Issue 99, Fall 2003

## NEW PERENNIAL BORDER TAKES ROOT, OFFERS IDEAS FOR HOME GARDENERS

The UCSC Farm's perennial border received a major facelift this summer. Garden manager Christof Bernau worked with the 2003 apprentice class to revitalize and rejuvenate this showcase area with 250 new plants, including 90 genus, species and/or cultivars that are new to the Farm & Garden. They join some long-time Farm & Garden favorites in a revitalized border that offers students and visitors an array of plants to study, examples to consider for their home gardens, and a wealth of material that can be propagated for future plant sales.

The process of recreating the 15-by-200 foot area actually began two years ago. Tired of battling the bermuda grass and other weeds that continually threatened to overwhelm the perennial plantings, Christof decided it was time for a new approach. "Basically, all our efforts at digging and mulching to control bermuda grass didn't work," he says. "It always found a safe harbor in the rock edging along the adjacent roadway or under the border's mat-forming perennials."

After removing the existing perennials (many of which were moved to other parts of the farm) and the rock border, Christof called in the heavy equipment to lend a hand. Farm manager Jim Leap spaded the entire border with a tractor-drawn mechanical spader and used a springtooth harrow to expose the bermuda grass. Christof and the apprentices followed up with hand weeding and raking. The site was also planted in cover crops for two winters to help suppress weeds.

The perennial border's rejuvenation was made possible by a grant from the Stanley Smith Horticulture Trust. These funds have been used at the Alan Chadwick Garden and in the UCSC Farm's Garden this year to plant new ornamental areas and to replace some existing ornamental plantings. The new perennial border is the largest demonstration area created with this funding. The grant will also pay for plant identification signs in the border and an information kiosk explaining the organic landscaping methods used.

As part of the border's makeover, Friends' member Graydon Livingston designed a new trellis and arbors that run the length of the site, and worked with operations assistant Thomas Wittman and the apprentices on its installation. Funds from the Friends of the UCSC Farm & Garden and the Harry O. Warren Endowment helped underwrite this portion of the project.

### Choosing the Plants

When deciding on roses to grace the new trellis and complement the existing rose plants, Christof chose six heirloom types from Vintage Gardens in Sebastopol. "They're all climbers that are either very fragrant, repeat bloomers, or a combination of both," he says. As described in the Vintage Gardens catalogue, the six are—

Mme. Isaac Periere – Large, intensely colored claret-pink, amaranth, and magenta flowers of surpassing fragrance, anywhere, anytime!

Celine Forestier – Quartered blooms of clear yellow with white and apricot shadings. Fruity scent.

Alister Stella Gray – A vigorous climber with pale yellow flowers with orange centers.

Zephrine Drouhin – Brilliant pink and thornless.

Francis E. Lester – Very fragrant, single, ivory white flowers about an inch across. Cluster in large panicles of thirty or more.

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Fortune's Double Yellow – Golden amber flowers are burnished with rose red and copper.

For the main portion of the border, Christof wanted to display the palette of options that perennials offer to gardeners. "I chose the plants based on their diversity of flower color, foliage form and color, and seasonal interest in terms of bloom and foliage. I wanted to have something going on year round, not just in the spring—a factor home gardeners should think about when choosing perennials."

Low water use was another major criteria. "With a few exceptions, all of the plants are drought tolerant. They include some native California species and virtually all of them originated in Mediterranean climates," says Christof. Once established, the border should require watering only once every three to four weeks during the dry season. Many of the plants also offer beneficial insects a habitat and food source.

The many families and genera/species new to the Farm & Garden give students access to a range of plant families, with species in the Plumbaginaceae, Asteraceae, Scrophulariaceae, and Malvaceae families especially well represented. The plants also provide new material to work with as apprentices learn to propagate plants from cuttings, divisions, and seeds. And they'll offer a new source of cut stems for drying and flower arrangements.

Of the new perennials, all of which were purchased from Rosendale Nursery and Suncrest Nurseries, Inc. (both in Watsonville, California) some of Christof's favorites include—

*Angelica stricta* 'Purpurea' (Apiaceae family) – A short-lived perennial, similar to *A. archangelica*, with purple and bronze accents featured on both foliage and flowers. These gorgeous umbels are an excellent resource for beneficial insects.

*Anigozanthos* 'Big Red' and 'Gold Fever' (Haemodoraceae family) – Known as Kangaroo Paws, these plants feature dense clumps of iris-like leaves. Branched stems, often clothed with colored hairs, rise above the leaves at various times, bearing fuzzy flowers colored red and yellow. Each flower is fused into a tube, deeply slit along the lower surface and spread fanlike near the tip, giving it the silhouette of an animal's paw.

*Chondropetalum tectorum* (Restionaceae family) – South Africa. Dramatic and interesting, somewhat resembling rushes. Dense clumps of more or less erect, dark green, leafless stems. Branched, elongated clusters of chaffy brown to nearly black flowers, either male or female, at the shoot tips—actually quite ornamental, though they don't fit the conventional image of "flowers".

*Clematis tangutica* (Ranunculaceae family) –World-wide, temperate regions. Golden clematis. A relatively small (10'), slender-stemmed vine with

intricately divided grey green leaves. It produces an abundance of 2" bell-shaped, golden-yellow blossoms in summer and fall. The seed heads are quite ornamental.

*Dierama pulcherrimum* Slieve Donard strain (Iridaceae family) – Central and Southern Africa. Thick clumps with erect to arching, grass-like 2' leaves. In summer, its 3–6' stems arch gracefully, each carrying dozens of pendant, bell-shaped 1–2" blossoms. Rose-colored to nearly violet blossoms, often in vivid brush-stroke combinations.

*Helleborus argutifolius* (Ranunculaceae family) – Corsica, Sardinia. Large, leathery dark green leaves are interesting in all seasons. Large heads of yellow-green flowers occur in terminal clusters in late winter. Excellent specimen in sun or shade along the coast.

*Hydrangea quercifolia* 'Alice' (Hydrangeaceae family) – The Americas, East Asia. Large, deeply lobed, fuzzy leaves that color well in the fall. White sterile and fertile flowers are intermixed in pyramidal clusters up to 12" long.

*Malacothamnus fasciculatus* 'Casitas' (Malvaceae family) – California. Strongly erect, with grey-hairy stems and sharply lobed grey leaves up to 4" long. In late summer and fall, long stalks with well-separated bud clusters extend from the shoot tips. Each bud unfolds into a cupped, upfacing 1–1.5" blossom of exquisite silvery pink.

*Spheralcea incana* (Malvaceae family) – The Americas. A robust perennial, producing many 2–4' stems from the base. Both the stems and undersides of the 2" leaves are white-hairy, but the leaves are soft green above. Throughout the summer months and well into fall, it offers a wealth of 1" light- to deep-orange blossoms opening successively in long clusters.

*Stipa gigantea* (Poaceae family) – Central and South America. An elegant giant. The narrow, dark green leaves arch to 2.5'. In summer the flowering stems rise to as much as 7', making a shimmering, straw-colored fountain moving fluidly in a light summer breeze.

*Thalictrum speciosissimum* (Ranunculaceae family) – Northern hemisphere, temperate regions. Stout, leafy stems, very large pale-green leaves (much-dissected leaves resemble those of columbine), and light yellow blossoms, borne in huge clusters.

*Verbascum bombyciferum* 'Arctic Summer' (Scrophulariaceae family) – Asia Minor. Striking rosettes with large silver leaves are handsome in all seasons on this hardy Mullein. Thick, woolly spikes with yellow flowers appear in spring and rise to 5'. Alan Chadwick introduced this long-time Farm & Garden favorite to the original Student Garden Project.

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# Winter 2004 Calendar

## Pome Fruit Trees Pruning Workshop

Saturday, January 17, 9 am - 12 pm

Louise Cain Gatehouse, UCSC Farm

Instructors Christof Bernau and Albie Miles of the Farm & Garden Apprenticeship lead this lecture and demonstration workshop designed to help you maximize the health and production of your pome fruit trees (apples and pears). Wear warm clothes; heavy rain cancels. \$10 for Friends of the Farm & Garden members; \$15 for non-members, payable the day of the workshop. No pre-registration necessary.

## Stone Fruit Trees Pruning Workshop

Saturday, January 31, 9 am - 12 pm

Louise Cain Gatehouse, UCSC Farm

Same as above, this time with an emphasis on stone fruits (peaches, plums, apricots).

## Friends' Annual Meeting

Monday, February 2, 5:30 - 7:30 pm

Darling House Bed & Breakfast

314 West Cliff Drive, Santa Cruz

Join us at the elegant Darling House for our annual review of the year's events and a preview of 2004 activities. Paul Lee, who helped found the original Student Garden Project at UCSC, will talk about his new book on Alan Chadwick, *The World's Greatest Gardener*. Refreshments will be served. Please RSVP to Joan at 459-3240 or jonitann@ucsc.edu.

## Building Solar Greenhouses

Saturday, February 21, 9 am - 1 pm

UCSC Farm

Builder and farmer Thomas Wittman will show you how to construct a greenhouse for the home garden or market garden so that you can start seeds at home and extend your growing season. Includes plans and tour. Dress warmly. \$15 for Friends' members, \$25 for non-members, payable at the workshop.

*If you need more information about these events, would like directions, or have questions about access, call 831.459-3240 (9 am - 3 pm) 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*

## CSA Project Completes Another Abundant Season

As I type, apprentices Clayton Scicluna & Scott Lodzieski, who are helping wrap up the season with new 2<sup>nd</sup> year apprentices, Allegra Folley and Aaron Blyth, are out picking dry-farmed tomatoes for the year's last Community Supported Agriculture harvest. The abundance followed us all the way to the end with the final boxes proudly offering winter squash, potatoes, onions, carrots, lettuce, peppers, eggplant, chard, apples, pears, popcorn and cabbage.

Our cold, rainy spring presented us with a few challenges early in the season and delayed the first CSA pick-up by one week. Poor pollination and fire blight in our pear orchard resulted in a much lower yield. And our garlic crop failed due to rust (a fungal disease). However, the successes far outweighed the losses. We had one of our best strawberry crops ever, our bowling ball-sized onions were so abundant we had to donate many of them to the California Grey Bears, and our winter squash and pumpkin patches were stunning with all their shapes and colors.

We conducted variety trials of some new-to-the-farm peppers such as Labrador, Sweet Chocolate, and Tiburon, as well as Ruby Red popcorn, Rock Star pumpkins, and Long Island Cheese ornamental squash, all from Johnny's Selected Seeds. The popcorn is a wonderful addition in our last boxes and something that the members can store for use later in the season.

Our CSA members commented in surveys on the quality and quantity of this year's harvests. Overall, most of the feedback was positive, with just a few comments on there being too many beets (although I think the recipe for Beet Chocolate Cake did help some members convert to loving this underappreciated vegetable). One member wrote, "It's a great value. I've never eaten so many fresh veggies or been so excited about Tuesdays." Another member wrote about their improved diet, "We have to finish the box before we get the new one so we have probably doubled the amount of veggies we eat." And about the CSA newsletter, "I love the newsletter. I look forward to it more than any other after-work activity."

One of the most exciting additions to our CSA production scene is a new packing shed designed by Thomas Wittman and Jim Leap and constructed by students from the Program in Community and Agroecology. The additional space and better organization help our CSA harvests run much more smoothly in addition to the visual delight of seeing redwood posts against rows and rows of diverse crops.

For the 2004 CSA season we plan on maintaining our 100-household membership and again offering 10% of the shares to limited-income individuals and families. We will be losing 3 acres of borrowed fields

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## Funding for Apprenticeship Greatly Appreciated

This fall the UCSC Farm & Garden Apprenticeship Program received a number of grants that will help support our main education and training activities in 2004. We are incredibly grateful to these foundations, all of which also supported us last year, for this crucial funding for key instructional staff in the fields and gardens.

The David B. Gold Foundation — \$25,000  
The Wallace Genetic Foundation — \$40,000  
An anonymous foundation — \$25,000

The Apprenticeship also received funding to undertake special projects in the coming year. Gifts like these help us take on new initiatives that we would otherwise not be able to fund, expanding and improving our demonstration and outreach work—

- The Monterey Bay Chapter of the California Association of Nurseries and Garden Centers granted \$3,000 to support new acquisitions for the Apprenticeship library and new trees for the demonstration orchard.

- Meg Cadoux Hirshberg and Gary Hirshberg, along with Stonyfield Farm Yogurt Company, have gifted \$5,000 for the Apprenticeship Alumni Booklet Project (please see page 7).

Many thanks to these funders and to the many others currently supporting our work!

## Thanks, Anne-Marie and Welcome, Akiko

We want to thank Anne-Marie Napoli for her great work as the Assistant Apprenticeship Coordinator for more than six years of Apprenticeships at the Farm & Garden. Anne-Marie helped smooth the way for hundreds of apprentices in every phase of the program, answered at least one hundred thousand questions per year, kept the money straight and the auditor happy, kept tabs on alumni, and applied her considerable skills and dedication to the program in countless other ways. Anne-Marie has decided to spend more time with her son Zeke and to explore new worlds, starting by living this winter in Guanajuato, Mexico.

Welcome to Akiko Minami, our new Assistant Apprenticeship Coordinator, who just joined the staff this month. Akiko was a Farm & Garden apprentice in 1999 and has been a Friends of the

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## Harvest Festival Highlights

"What a fantastic Harvest Festival!" That was the sentiment we heard over and over again as more than 1,300 people gathered at the UCSC Farm on a beautiful October day to enjoy fabulous food, music, talks, tours, and kids' activities. Once again we were honored to host more than a dozen local farmers involved in the Community Alliance with Family Farmers' "Buy Fresh/Buy Local" campaign—a partnership that we hope will continue to evolve in the years to come. Many other campus and community groups brought their information to share and helped make the day a success.

Our special thanks to former apprentice Stuart Schroder (class of '83), who celebrated his 20th anniversary by generously driving his draft horse team and carriage for the event. Check out his web site at [www.stonehorse.biz](http://www.stonehorse.biz).

We also owe enormous thanks to the businesses and organizations that helped underwrite the cost of the Harvest Festival. Their financial support makes this event possible—

New Leaf Community Markets  
Stonyfield Farm Yogurt Co.  
Christiansen Associates Gardens & Design  
Odwalla  
Clover-Stornetta Dairies  
Ristorante Avanti  
Central Coast Wilds  
Barry Swenson Builders  
Community Alliance with Family Farmers  
The Garden Company  
Wavecrest Development

Also contributing products to the event were many local businesses. Our thanks go to—

The Bagelry  
Beckmann's Bakery  
Gayle's Bakery  
Newman's Own Organics  
Noah's Bagels  
Nub Chai  
Rider & Sons  
Saturn Café  
Staff of Life  
Sumano's Bakery  
Trader Joe's

And finally, our appreciation to the many dedicated 1st- and 2nd-year apprentices, Friends' Board of Directors, Friends' members, Life Lab and CASFS staff, UCSC students, and other volunteers who helped make the event a success. We look forward to working with you next year!

# Winning Apple Pie Recipe

Our Second Annual Apple Pie Bake-Off drew beautiful and delicious entries at the Harvest Festival this year. Following the judging the remaining slices were happily snapped up by hungry festival goers at the food sales table. Many thanks to all the entrants, and to our panel of judges—Christina Cecchetti, Forrest Cook, Cindy Geis, Caroline Parks, Carol Shennan, and Kevin Wahl.

The winning entry was made by Kerry Hosley. Here's her recipe—

*Note from Kerry: Although the crust is a fixed recipe, I must admit that the apple filling is a play-it-by-ear concoction depending on the apples one uses.*

## Apple Pie Filling

- 10 small or 6 large organic Granny Smith apples
- 1–2 teaspoons lemon juice
- 1/4 cup flour
- 2/3–1 cup sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1 ounce butter

Peel, quarter and core about 10 small or 6 large organic Granny Smith apples. Slice them into a bowl.

Squeeze 1–2 teaspoons of lemon juice on the apples and toss to coat. Then toss the apples with about 1/4 cup of flour.

Add about 2/3 to 1 cup of sugar (adjust it depending on the tartness of the apples), 1 teaspoon of ground cinnamon, and about 1/2 teaspoon of salt.

After you've poured your apple filling into the bottom crust (see below), remember to dot the filling with small pieces of butter (probably 1 ounce of butter in all) before you add the top crust.

## Pie Crust

- 2 and 5/8 cups organic white flour (plus at least 1/2 cup more for rolling out the dough)
- 1 and 1/2 teaspoons salt
- 8 and 1/2 ounces cold unsalted butter
- 1/2 cup ice water

Combine the flour and salt in a large mixing bowl. Cut the cold butter into small cubes, add it to the bowl and, using a pastry cutter or your fingers, cut the butter into the flour until it all looks like a coarse cornmeal. Appreciate the texture as you play with it. Add the ice water and stir with a wooden spoon until just mixed, then smooth it into a ball with your hands.

Cut the ball in half and flatten each half into a 6" - diameter disk. Put the 2 disks into a plastic bag and refrigerate for at least 1 hour. This refrigeration part is important if you want a flaky crust.

When you're ready to roll it out, lightly flour a board and your rolling pin, lay one disk of dough on the floured surface, and roll it out to 2" larger than your pie pan, rolling from the middle to the edges, and repairing any tears with ice water.

Fold the circle of dough into quarters then gently move the bottom crust to your pie pan (I prefer glass pie pans so I can see when the crust is browning and the apples are bubbling) and unfold it. Pour your filling into the crust. Dot the top of the filling with small pieces of butter.

Roll out the top crust. Before you move it over to cover the apples, dab the rim of the bottom crust with water so the top and bottom crusts will seal together when you crimp your edge. This keeps the juices inside your pie and off the floor of your oven.

Trim the extra dough off the edge with a knife or scissors, and pinch the edges together in a wavy fluted design. Cut a few vents in the top of the crust to let out steam.

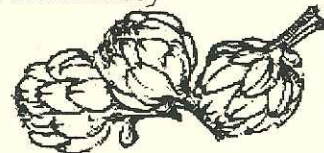
Put the pie in a pre-heated oven at 425 degrees for 10–15 minutes, then turn it down to 350 degrees for another 30 minutes. You'll know it's done when the apples are bubbling, and the crust is golden brown.



## Calling All Cooks!

Have you ever looked at your vegetable bin or box of produce from your Community Supported Agriculture farm and wondered "What can I make this time?" The Friends of the Farm & Garden are here to help, with our third cookbook in the works. This time we'll focus on easy-to-prepare recipes featuring fresh produce grown for our CSA project (see article by CSA manager Nancy Vail, page 3). Say Friends' Board member and cookbook project coordinator Sue Tarjan, "The goal is to create a busy human cookbook to both delight and instruct."

If you have a favorite vegetable recipe—including recipes that kids might enjoy making—please share them with us. Recipes can be sent to Sue Tarjan, 340 Braemoor, Santa Cruz, CA 95060, or email Sue at [soozyt@cruzio.com](mailto:soozyt@cruzio.com).



—Illustration by Graydon Livingston

# Children Become Educated Food Consumers Through Innovative Life Lab Field Trip Program

Concern over the alarming levels of preventable childhood disease and obesity is not just in the headlines, it is moving into our classrooms. Teachers wanting to help their students become more educated food consumers can now access an innovative educational resource: a field trip program being offered by Life Lab Science Program called "Field-to-Market-to-You." It is a free program offering two different age-appropriate curricula — one for students in the fourth through sixth grade, and a new program for second and third grade students which meets many state educational standards for the social sciences.

Field-to-Market-to-You is a collaboration between Life Lab Science Program and underwriter New Leaf Community Markets. Each program includes a two-hour in-class session, and a two-hour grocery store exploration at New Leaf Community Markets that brings the concepts learned in the classroom to life with hands-on learning activities. "New Leaf is dedicated to educating our community about the implications of their consumer choices and to supporting the valuable work of organizations like Life Lab. We are also committed to supporting area schools. The creation of Field-to-Market-to-You is a good example of how businesses and non-profits can work together to enrich our community," said Sarah Miles, Marketing Director, New Leaf Community Markets.

Santa Cruz County parents and teachers are enthusiastic about the field trip program. "It's important for children to understand where their food comes from, and the impact their choices have on their bodies, the environment and the community. Field-to-Market-to-You introduces these important concepts and makes learning fun," said a parent of a student at Pacific Elementary who participated in the program last year and is returning for the Grade Four through Six program. Steve Edwards, a teacher at The Aptos Academy whose class will be participating in November remarked, "Young people need to learn how to make good choices about the food they eat at school and at home. The Field-to-Market-to-You program will make students aware of the kinds of information they can look at to help them make decisions. This is a good first step in helping students realize they have to take responsibility for their health and the health of the planet."

The Field-to-Market-to-You program for grades four through six focuses on our food systems and food consumerism. Students in the program—

- Brainstorm the life-cycle of food production including farming, processing, distribution, and transportation.

- Identify the benefits of local and non-local foods.
- Decipher food and nutrition labels and identify elements such as total fats, saturated fats, sugar, carbohydrates, and protein.
- Discuss the impact of waste and identify options such as recycling, re-using and composting.
- Investigate the source of produce and other foods.
- Compare bulk versus packaged foods.
- Play Wow-Cow, a game that uncovers all the different uses of animal by-products.
- Discover fun facts about animals.

The Second and Third Grade program brings the rich agricultural history of Santa Cruz County to life. A compelling feature of this program for teachers is that it fits into classroom curricula; the content meets numerous California education standards for the Social Sciences. Students in the program—

- Create an agricultural timeline by role playing historical characters using costumes, props and photos.
- Compare foods that were prepared and eaten throughout history and learn how environmental and technological limitations determined what people ate.
- Go on scavenger hunts to find foods that were eaten in the 1900s and identify foods that could not have been eaten during that century.
- Tour the operations of the grocery store and identify what roles are required to run a successful market.

Field-to-Market-to-You is run by Katie Davis, an experienced New Leaf Community Markets Community Educator and former Life Lab intern who developed the Field-to-Market-to-You curriculum. Katie brings a deep concern for the environment and a love of teaching children to each session she leads. "I believe that we all have the power to create positive change in our community and society. I feel that educating children and empowering them to form opinions and make their own decisions is the most profound step I can take toward positive change," said Davis.

Field-to-Market-to-You is offered throughout the school year. Teachers, students and parents who would like to register or would like more information about this and other programs offered by the Life Lab may visit [www.lifelab.org](http://www.lifelab.org) or call 831.459-2001. Life Lab's Garden Classroom, located at the UCSC Farm, is open daily for children and their families to explore.

## New Project, Apprenticeship Alumni Updates

Over 1,000 apprentices have been trained in the 36-year history of the UCSC Farm & Garden, and their work is now helping to change the food and agriculture system around the world.

In the coming year, we'll develop a booklet that profiles the work of a wide variety of Apprenticeship alumni. The profiles will present information about alumni farms, garden projects, businesses, and impacts on communities through photos, interviews, and testimonials of the former apprentices, as well as involved community members.

Project Coordinator Jean Brennan is a 2003 Apprenticeship graduate and a graphic artist with a Masters in Art and Design. She'll travel across the U.S. interviewing alumni at their farms and other projects. Stay tuned for more news about the booklet as it develops. In the meantime, here's what some alumni are up to—

**Danielle Andrews (1998)** is the urban grower for the Food Project in Boston, a youth job training program that produces food for homeless shelters. Danielle manages the 2.5 acres of urban market gardens, leading youth and volunteer work crews.

**Jen Hashley (2001)** is the program coordinator for the New Entry Sustainable Farmer Program at Tufts University, a training and technical assistance program for immigrants who want to become commercial farmers in Massachusetts.

**Kelly Humphry (1999-2000)** works at the Natural Gardener, an organic native nursery in Austin, Texas. She manages their greenhouse, which mostly houses vegetable starts and hard-to-find native plants, and gardens in the nursery's 8-acre spread which includes organic demonstration areas, native plants, and chickens and donkeys.

**Monte Skarsgard (2000)** has started a 7-acre certified organic farm called Los Poblanos Organics in the Rio Grande river valley near Albuquerque, New Mexico. They market produce primarily through a CSA program, but also sell at the local farmers' markets, co-op, and fine restaurants.

**Kerrex Taylor (1997)** is teaching agriculture and horticulture to high school students in Como, Mississippi. His North Panola County vocational education program is based around greenhouses, a garden, and elementary school garden projects that the high school students create with young children.

**Eddy Wylie (2000)** raises rare goats, cattle, and their feed on his ranch in Mullin, Texas. The goats are Spanish goats, the original meat goats of Central Texas, which are now listed as rare by the American Livestock Breeds Conservancy.

### Alumni in the news . . .

**Marco Franciosa (1997)** and **Shawn Harrison (1997)** were written up as the "Soil Barons" in the *Sacramento Bee* this summer. Their 2-acre organic plot, Soil Born Farm, is in the middle of urban Sacramento. They market their produce at farmers' markets and high-end restaurants and have set up a non-profit organization that will help them develop an education program at their site.

**Kevin Loth (1988-89)** was recently featured in *Growing for Market* for his season-extending techniques used on his Lincoln, Nebraska farm. Kevin and his wife Charuth have taken the Lincoln farmers' market by storm, with customers lining up well before the bell to get their premium salad mix and a wide range of other produce.

**Joe Schirmer (1995)** and his tomatoes were the subject of an August article in the *Alameda Times-Star* that praised Joe's "reputation for growing exquisite produce, providing the Bay Area's finest restaurants with tomatoes, greens, haricot verts, shell beans, radishes, and herbs." Joe runs Dirty Girls Produce in Santa Cruz.

**Sarah Steedman Bushell (1995)** is the gardener for Frontera Grill in Chicago, which was featured earlier this year in *Country Living Magazine*. The garden is both a production garden for the restaurant and a demonstration garden for the T.V. show featuring Rick Bayless, internationally-known chef and owner of Frontera Grill. Rick and Sarah also teach gardening and cooking to 7<sup>th</sup> and 8<sup>th</sup> graders and hold plant sales and public events at the garden and restaurant.

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### CSA Year-End Wrap Up (from page 3)

to faculty housing, but welcome the challenge of streamlining our production system so that we're maximizing space and keeping our successions well timed. If you're interested in finding out more about our CSA program, please call Nancy Vail at 459-4661 or send email to [navail@ucsc.edu](mailto:navail@ucsc.edu).

—Nancy Vail  
CSA Project Coordinator

### Anne-Marie, Akiko (from page 4)

UCSC Farm & Garden board member for the past year. Akiko brings her accounting and administrative skills to the program, along with a passion for organic gardening. She worked with farmers in Thailand for five years, and following her 1999 apprenticeship season she spent two years at Camp Joy Gardens in Boulder Creek. More recently she has been working for Far West Nursery and doing organic landscaping.

## **New Perennial Border (from page 2)**

### ***Site Preparation and Planting***

Prior to planting this summer, the perennial border area was irrigated several times to generate weed growth, then cultivated to remove the weeds with the goal of decreasing the weed seed bank (the volume of dormant weed seeds present in the soil).

For each new border plant, apprentices dug a planting hole approximately twice the size of the plant's gallon container, then added a shovelful of compost or worm castings and a handful of Sustane (a 4-4-4 organic fertilizer). They incorporated the amendments with a digging fork before placing the plant in the hole and bringing the surface soil in around the plant.

The border was planted in late summer so that the most apprentices possible could be involved in

its development, however Christof recommends that home gardeners in this region plant perennials any time from September to mid November in order to decrease the amount of watering needed to get the plants established. And he notes, "Although most perennial borders don't undergo this type of major overhaul all at once, all of them need to be maintained. It's an ongoing process of replacing plants that fade over time with new plant material."

Although they've only been in the ground a few months, the border's new plants are growing well and offer visitors ideas for their own gardens. Come see the border as it develops through the seasons—the UCSC Farm is open daily from 8 am to 6 pm.

—Martha Brown

#119  
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Center for Agroecology & Sustainable Food Systems  
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Santa Cruz, CA 95064

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