



News & Notes of the UCSC Farm & Garden

Issue 117, Spring 2008

SPRING PLANT SALE PREVIEW

SOMETHING FOR GARDENS LARGE & SMALL AT THE SPRING PLANT SALE

Whether you garden on a windowsill, a backyard patio, or a half acre, the UC Santa Cruz Farm & Garden's Spring Plant Sale has something to fit your needs. This year, the sale will be held May 3–4 from 10 a.m. to 2 p.m. at the Barn Theater, near the main entrance to UCSC at the corner of Bay and High Streets. As always, Friends members are invited to begin shopping at 9 a.m. on Saturday and receive a 10 percent discount on purchases with on-site membership signup available (see page 4 for additional details). We encourage you to bring your own bags and boxes for your purchases, and we welcome donations of plastic 1-gallon and 4-inch pots in good condition.

Take advantage of all the plant experts on hand. They'll be happy to answer your questions about the plants for sale and other horticultural issues. And after you've finished perusing the plants, don't forget to visit the Friends' booth, which will be stocked with free gardening information handouts and merchandise for sale that helps to support the apprenticeship program. This year, we're featuring volume two of our cookbook, *Fresh from the Farm & Garden: Seasonal Recipes for Busy Cooks*.

You'll appreciate this year's offerings more than ever knowing that they've managed to sprout without the Farm's greenhouse, scheduled to be completed later in May. What could have been a pretty dismal situation was saved by the dry, warm March weather that helped nurture a nice crop of perennials and the fortuitous intervention of UCSC Greenhouses director Jim Velzy and operations manager Denise Polk, who generously offered to not just shelter but water the Farm's baby annuals in the upper campus research buildings' greenhouses on Science Hill. Schleppling all the supplies, seeds, and seedlings up there and back has been quite a challenge—first into trucks, then onto carts, and finally up the elevators into the greenhouses (on more than one rooftop) and back again. Nonetheless, you'll still be greeted with the usual great assortment of plants (look for the Spring Plant Sale brochure in your mailbox soon!).

Among the annuals this year will be an array of fine peppers, cabbages and choys, eggplants, and tomatoes. Heirlooms like Cherokee Purple and Brandywine will be offered along with Green Zebra, and Stupice. We will also offer Oregon Spring, a modern mid sized red slicer that is well adapted to cooler climates. Cherry tomatoes will include favorites like Sungold, Isis Candy and combo packs of red and yellow pears from Renee's Garden. Lettuce varieties, salad mix, basil, cucumbers, summer and winter squashes, pumpkins, along with highly nutritious and productive crops like chard and kale will also be ready to find a happy home in your garden.

As always there will be numerous annual flowers, such as sunflowers, snapdragons, zinnias, bachelor buttons (cornflowers), stock, and foxgloves, including 'Foxy', a first-year bloomer.

Something new and different to look for, thanks to Dan Phelps (the second-year apprentice in charge of propagation), will be mixed succulent gardens in terracotta pots suitable for indoors or out. Designed with the dormitory lifestyle in mind, these "portable gardens" will be priced at 20% off for UCSC and Cabrillo students.

To further tempt you will be Dahlias in pots that begin to bloom in mid-May with yellow or peach flowers—these tubers will produce flowers that can be harvested twice a week through October. We'll be featuring a few

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old favorites, too—the deep purple *Iris siberica* ‘Caesar’s Brother’ and *Delphinium belladonna* in white, turquoise, or dark blue—both excellent cut flowers.

We’ll also have a nice quantity of hops for beer making or medicinal uses; in a few years, we’re hoping to offer seven or so named varieties for the home brewer. And keep in mind that raspberries in 1-gallon containers will be on special this year—normally \$6.50 each, they’ll be four plants for \$20. We will be offering the one florican variety, ‘Tulameen’ and six primocane varieties: ‘Heritage,’ ‘Summit,’ ‘Golden Summit,’ ‘Autumn Bliss,’ ‘Nova,’ and ‘Caroline.’

Among the perennials, the vast majority in 1-gallon pots, will be several natives. If we’re lucky, we’ll be offering the difficult to propagate *Romneya coulteri* or Matilla Poppy (with the great big “fried egg” flowers), a coastal buckwheat with pinkish white flowers, a Black Sage, and *Garrya elliptica* ‘Evie’, the Coast Silktassel bush, an evergreen giant that grows to ten feet or taller. It flaunts a profusion of 8–10 inch catkins in the winter for a wonderful holiday display. Adapted like a native cultivar, the *Heuchera* ‘Lillian’s pink’, is a delightful little spring bloomer with bell-shaped pink flowers on spikes that takes sun on the coast and part shade inland.

Non-natives will include 10 or so different cultivars of lavender, all drought tolerant, fragrant, and irresistible to pollinators and people alike. We’ll be selling these at a special price of three 1-gallon containers for \$18. Or you might be tempted to bring home two pretty little foreground shrubs to provide extra color and texture in your borders. The deer tolerant *Ceratostigma griffithii* (common name Burmese plumbago) is a low mounding shrub, 2–3 feet wide and a foot tall with reddish stems, small oval mid-green leaves, and clear blue flowers that bloom into fall, when the leaves redden nicely as well—cut back hard in winter. *Deutzia gracilis* ‘Nikko’ is 2 feet wide and a foot tall with small lance shaped leaves that will be blanketed with white urn shaped flowers late winter into spring. It makes a wonderful groundcover and tolerates a range of soil and light conditions.

Last but certainly not least, we’ll have a number of modern and old-fashioned roses in both 4” pots and 1-gallon containers. Among the offerings will be the climbers ‘Banksia Yellow’, ‘Constance Spry’, and ‘Sally Holmes’. Other favorites include ‘Spring Street Scrambler’, ‘Bush Will Scarlett’, ‘Graham Stuart Thomas’, and ‘Penelope’. Shop early for these, as supplies of some varieties are limited.

Well, that should be enough to pique your curiosity. We look forward to seeing you at the plant sale—happy spring!



Gifts Bolster Special Projects at the Farm & Garden

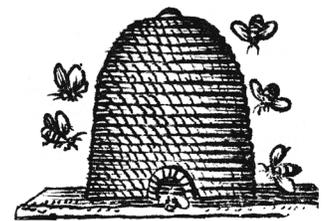
Johnny’s Select Seeds has pledged three years of support to the Farm & Garden Apprenticeship Program in the form of \$1,000 in seed and product and \$750 in cash each year over the next three years. Johnny’s products include organic vegetable and flower seeds and this year’s cash donation will be used for the new greenhouse construction. Other seed companies donating to the greenhouse project included Sakata Seeds and American Takii Seeds.

Kurt Macleod, a 1991 apprentice, made a \$4,000 contribution online for the greenhouse project from Cambodia where he now lives and works.*

An anonymous foundation has made a \$7,200 donation for the third year in a row to support international scholarships in the Apprenticeship Program.

Thanks to the following people who have given to the Apprenticeship, Farm & Garden, the greenhouse project, and the Apprentice housing project over the past six months (since we last thanked people in our September 2007 issue) –

Ingrid and Lee Abraham
Samantha Albert and Daniel Shoag
Kim Allen
Page Allison-Roper
Judy Bloomgardener
Dave Brodkey
Don Burgett and Arlene Kozimbo
Vanessa Campbell
Jen L. Colby
Steve Decater
Tracy Fairchild
Donna Ferrari
Jane Freedman
Thomas Lee
Herb Machleder
Kurt MacLeod
Roslyn McKendry
Laura McKinney
Ashlie McLean
Lori McMinn
Rachel Mencher
Julie Meshchaninov
Stacey Plant and Shawn Fierro
Amanda Rieux
Michelle Marie Stemmer
Lynne Strosburg
Betty Vandyke
Jerry and Robynn Walters
John R. Wilcox
Kris Woolhouse



*Online contributions can be made at <http://casfs.ucsc.edu> by clicking on Support CASFS link.

Spring/early Summer Calendar of Events

Farm & Garden Spring Plant Sale

Saturday, May 3, 10 am - 3 pm, and

Sunday, May 4, 10 am - 2 pm

Barn Theatre Parking Lot, UC Santa Cruz

Note: Friends of the UCSC Farm & Garden have pre-entry priority, Saturday, May 3, 9 am – 10 am

Don't miss this chance to enhance your home and garden with organically grown flower, herb and vegetable starts as well as perennial landscape plants and container plants. Friends' members receive 10% off all plant and merchandise purchases. See page 4 for additional details. All proceeds benefit the Apprenticeship Training Program in organic farming and gardening. *Sale takes place rain or shine.*

Friends' Apprentice Reception

Friday, May 9, 5:30 pm - 7 pm

UCSC Farm

Join us in welcoming the class of 2008 apprentices to the UCSC Farm & Garden as they begin their six-month training course. Light refreshments will be served. Please RSVP to 459-3240 or jonitann@ucsc.edu by Tuesday, May 6.



Smart Gardening Faire

Saturday, June 21, 9 am-5 pm,

Scotts Valley's Skypark

361 Kings Village Rd., Scotts Valley

The Friends of the Farm & Garden will again take part in this free, day-long event featuring research-based, up-to-date best practices for sustainable gardening and landscaping. A wide variety of informational presentations and activities are planned, with the focus on home gardening. For more information see www.smartgardening.org, call 457-7272, or email info@smartgardening.org.

Making Beautiful Bouquets

Saturday, June 21, 10 am - 1 pm

UCSC Farm

Anyone can make a masterpiece. Celebrate the start of summer as you learn the basics of bouquet making in this fun hands-on workshop led by organic flower expert Jude Moran of Bella Bouquets. Have a pleasurable and informative experience spending time with flowers. Bring your own vase. \$15 for Friends' members; \$20 general admission. **Space is limited— please pre-register for this event by Monday, June 16** by calling Joan Tanneimer at 459-3240, or email jonitann@ucsc.edu.

A Garden of Poetry and Music

Saturday, June 28, 12 noon - 2 pm

Alan Chadwick Garden, UCSC

Join us for one of our favorite events as we gather in the Chadwick Garden for poetry and music from some of the region's most talented artists. Enjoy the Garden at its early summer best at this free event. Snacks provided; free parking at Stevenson College, across the street from the Chadwick Garden. **Please note the date change: this event was originally scheduled for June 7.**

Also coming up –

Agricultural History Project's Day on the Farm

Saturday, May 17, 10 am-3 pm,

Santa Cruz County Fairgrounds, Watsonville

Come out and try your hand at cutting wheat the old fashioned way. Enjoy the demonstrations of making candles and soap and goat cheese. Learn how to milk a cow with cows that don't kick. Enjoy the farm animals including lambs, rabbits, chickens, goats, a cow and working draft horses. This free event is designed to educate children and adults about how their food gets to the table and the many chores of every day life of the past. For more information see www.aghistoryproject.org or call 831.724-5898.

If you'd like more information about these events, need directions, or have questions about access, please call 831.459-3240 or see our web site, casfs.ucsc.edu.

Please note that we cannot accept credit card payments for classes or at the plant sale (cash or check only).

Co-sponsored by the Center for Agroecology & Sustainable Food Systems at UC Santa Cruz, and the Friends of the UCSC Farm & Garden.

FRIENDS' MEMBERS - ARRIVE EARLY AT THE SPRING PLANT SALE FOR BEST SELECTION



Take advantage of your Friends' membership by enjoying early entry to the UCSC Farm & Garden's Spring Plant Sale on Saturday, May 3. Friends' have shopping priority from 9 am to 10 am, with the sale opening to the public from 10 am to 3 pm. On Sunday, May 4, the sale will open to everyone at 10 am. Friends' members also receive a 10% discount on all plant and merchandise purchases. Please remember that we can only accept cash or checks for purchases.

If you're not sure whether your membership will be current for this year's sale, take a look at the mailing label of this newsletter. If it says June '08 or later, your membership will be current for the sale.

If your membership expires in May '08 or earlier, you can renew it at the sale on Saturday morning starting at 8:30 am, or contact us and we'll send you a membership envelope that you can bring with you or mail in prior to the sale. Call 831.459-3240 or send email to jonitann@ucsc.edu to request a membership envelope, or if you have any questions about the status of your membership. You can also access a membership form at <http://casfs.ucsc.edu/community/friendsform.html>.

Shares in the 2008 CSA Program Still Available!

They're going fast, but there are still some shares available in the UCSC Farm's CSA (Community Supported Agriculture) program, with pickups scheduled to start in early June. As a CSA member, you'll receive a season's worth of fresh and local organic produce, along with other benefits, including a complimentary membership to the *Friends of the Farm & Garden*.

Shares for the 5-month season cost \$440. A share is designed to feed a household of two or three for a week, or a larger family that perhaps doesn't cook every day but still wants to eat fresh, organic and local. Payment can be in full or divided up into two or four installments. There are also shares available for low-income households at half the cost of a regular share.

If you'd like to receive our CSA Brochure and Pledge Form or have any questions regarding the CSA program, please contact Crystal Jensen or Liz Milazzo at 831.459-4661 or email farmcsa@ucsc.edu. More information and the CSA Brochure and Pledge Form are also available at <http://casfs.ucsc.edu/community/csap.html>.

In Defense of Food: An Eater's Manifesto

by Michael Pollan, Penguin Press 2008
- Reviewed by Sue Tarjan

Pollan's thesis in this latest of five highly recommended books is best summed up in his own words: "Eat food. Not too much. Mostly plants." His pithy little mantra distills the dietary advice he's managed to extract from decades of confusing and contradictory nutritional pronouncements that have done little but befuddle generations of Americans who have grown fatter and sicker on the "Western" (aka "American") diet.

Pollan argues against what he terms "nutritionism" and in favor of cuisine. He wants us to stop worrying about nutrients in isolation. Instead, he urges us to take back our diets from so called food scientists and learn to enjoy food again rather than the "edible foodlike substances" designed by agribusiness for long shelf life and maximum profit. He believes that the more focused we are on single nutrients, the less healthy we become as we lose sight of our bodies' relationship to the natural food chain. He also warns against the demonizing of individual natural components of food like saturated fats while encouraging us to eschew refined and processed food "products" and embrace whole foods.

This is easier said than done, of course. For example, a slab of sirloin may look "whole," but the steer that produced it most likely consumed grain rather than the grass it was designed by nature to ingest, along with the antibiotics, hormones, and other adulterants that go along with factory farming. Pollan advises that we shop for grass-fed meats and whole fruits and vegetables, preferably from farmers' markets—local and organic is good, but raising your own is even better! Failing that, he suggests shopping the perimeter of supermarkets, where the produce and other less processed foods like meat and dairy can still be found.

A lively, quick read, you'll nonetheless find *In Defense of Food* chockfull of useful and fascinating tidbits, including a brief history of how the Western diet came to be (along with comments from its early detractors), an overview of aboriginal diets, a comparison of the U.S. fast food culture with dining as should be done, some desperately needed clarification on fats, seeds versus leaves and why it matters, and other nuggets of information that just might make you rethink the way you've been taught to regard food and the act of eating. Pollan includes a nifty resource list, too, just to whet your appetite.

Spring Gardening and Landscaping Chores

“I love spring anywhere, but if I could choose I would always greet it in a garden,”

Ruth Stout, gardener and author

As the soil warms, days lengthen, and fruit trees burst into bloom, gardening takes center stage. Suddenly, it feels as though it all needs to be done at once – soil preparation, weeding, planting, watering, mulching, pest control . . . a seemingly endless list of tasks.

Prioritizing such gardening chores is a way of life for Christof Bernau, who manages the handworked garden beds at the UCSC Farm. Between laying out new flower beds, fielding questions about the proper planting density for larkspur, and deciding whether the delphinium seedlings needed more water, Christof took a few minutes to offer some springtime advice (although by no means definitive!) for organizing your own task list:

It’s time to build compost from cover crops, overwintered crops, and weeds. And speaking of weeds — this year’s relatively dry spring in the Monterey Bay region means that if they haven’t already done so, weeds will soon be setting seed. Get them out of your garden and landscape and into a well-made compost pile before they scatter the source of the next weed crop. Reducing weed pressure will also give your newly planted seeds and seedlings a better start.

Once you’ve properly amended the soil with compost or other fertilizers, you can direct seed or transplant (as appropriate) beets, carrots, peas, lettuce, brassicas, squash, cucumbers, potatoes and cool season flowers — larkspur, sweet peas, calendula, bachelors buttons, godetia, statice, stock, nigella — any time. If you’re on the coast or in a frost-prone area, consider holding off until early May before seeding or transplanting the warmer-season crops: tomatoes, peppers, eggplants, corn, and beans. They’ll do better once the soil warms up a bit more and the danger of frost is past.

If you haven’t fed your citrus and other fruit trees yet, do it now, as this is the time of year when the trees are putting tremendous energy into bloom and fruit set, making it a critical period for maintaining fertility levels. Use a well-aged compost or a granular fertilizer such as Sustane.

Now is also the time to give fruit trees and other perennials a deep soaking to help make up for the relatively low springtime rainfall. Replenishing mulch around landscape plants and trees will help keep moisture in the soil and contribute to long-term soil building.

And soon it will be time to think about thinning fruit sets of pome and stone fruit – an important step in ensuring good fruit size and quality as well as controlling pests and diseases. Apples should be thinned to one fruit per cluster. Often this means thinning to the “king bloom” (the

flower in the center of the cluster) unless it has not been completely pollinated or is already damaged by codling moths or other pests. Pear sets are generally not thinned; pears have a higher carrying capacity per limb than apples and don’t have the same negative tendency toward “alternate bearing” (a heavy set of fruit one year, followed by a light fruit set) that apples do if left unthinned.

On the coast, where growing conditions for peaches are less than optimal, fruit should be thinned to 7” apart. If you live in a warmer, interior site, thin to 3” apart. Plums can tolerate a heavier fruit set but should be thinned to prevent fruit-to-fruit contact, which promotes brown rot.

If you’re lucky enough to have quail or other leaf-eating birds in your yard, consider using floating row covers such as Remay to protect newly emerging seedlings. Row covers will also help keep flea beetles at bay. If aphids migrate from your overwintering crops and appear on your young starts, spray with Safer’s soap or a strong stream of water. Pear slugs (not a true slug but the slimy, dark green larvae of a sawfly) love to munch on rose leaves; you can pick them, spray them off with water, or in the case of a heavy infestation, use a “summer treatment” of horticultural oil and spray leaves thoroughly.

Most importantly, don’t forget to savor the time spent outdoors with your hands in the soil. In the words of writer Margaret Atwood, “In the spring, at the end of the day, you should smell like dirt.”

Apprentice Wish List

The 40+ apprentices who call the Farm & Garden their temporary home are looking to augment some of their kitchen supplies, and are hoping you can help. They are in need of the following –

- Large tupperware or other plasticware containers with tight-fitting lids, in good condition (for food storage)
- Large rice cooker
- Grain mill for making flour
- Heavy duty roasting pan(s) (large)

If you are interested in donating any of these items, please contact Steve at 831.435-9425 and he’ll make arrangements. Thanks for your support!



Meet the 2008 Apprentices

Here's a brief introduction to some of the new group of apprentices who joined us on April 21 from across the U.S. as well as Ecuador, Zambia, and Germany to begin the 6-month training course in organic farming and gardening at the UCSC Farm & Garden. You'll meet the rest of the participants in the next issue of the *News & Notes* (or go to our online pdf version of the *News & Notes* at casfs.ucsc.edu/publications/news_notes.html to meet all of this year's class).

Your membership in the *Friends of the UCSC Farm & Garden* helps support this internationally known training program by providing funds for scholarships, teaching staff, equipment, and facility improvements. See page 3 for information on the Friends' reception; we hope you'll join us in welcoming the 2008 apprentice class.

Maggi Rose Aaronson: I have been farming and gardening for the past three years and currently live and work on a family farm here in the Santa Cruz Mountains. Upon completion of the UCSC Farm Apprenticeship, I plan to lease farm-able land and coordinate a CSA program. I also hope to develop educational programming for school-aged children and teen-agers, with an emphasis on nutrition and eating with the seasons.

Kevin J. Anderson: I'm from the Southeast, but currently live in Seattle, WA where I direct the GM-Free Schools Campaign with The Institute for Responsible Technology. I graduated from Evergreen State College where I studied ecological agriculture and community development. I interned briefly at a unique urban CSA. I want to WWOOF* in Latin America and become fluent in Spanish. I plan to start a farm in Florida or California and form a cooperative enterprise.

Sandy Armor: I grew up in southern California, but call San Francisco home. My interest in sustainability led to work ranging from camp counselor, to Sierra Club membership coordinator, to Yahoo! project manager where I produced events such as Yahoo! Earth Day. My love of all things green and leafy began on my grandma's farm and grew into my backyard garden. I plan to own a small, organic farm specializing in heirloom flowers and produce.

Beth Austin: I grew up in Alabama on a farm homesteaded by my great grandparents. After college, apple harvesting and working on cattle stations in Australia re-connected me to my love of the land. Now, after 20 years as a physical therapist and many years as a craniosacral therapist, I am happily studying permaculture design and wilderness awareness. My future plans include work bridging the worlds of healing and relationship to the natural world.

Christian Baez: I have used my training to explore possibilities of sustainable production of various native crops in my home country, Ecuador. I investigated the use of plants associated to nitrogen-fixing to improve the production of 'guadua' the most widely used species of bamboo. Currently, I control the quality of exportation crops. In addition, I collaborate with ECOPAR, a NGO that conducts projects dealing with conservation and sustainable agricultural in the Andean region.

Sarah Baker: I was raised in rural Ohio, surrounded by expansive fields of corn and soybeans. I once regarded this as idyllic, but now view this as something to combat. In 2006 I "woofed" for seven months but I am looking for a more in-depth farming experience and education. I want to grow more of my own food, inspire others to do the same, and eventually have a CSA vegetable farm.

Corey Block: I grew up in San Francisco and studied earth science at Wesleyan. I was a Teacher in Residence at Slide Ranch where I learned to garden and taught kids about agriculture. In 2002, I co-founded an urban cooperative and sustainable agriculture education project in Oakland, CA called SOL. I am an Alameda County Master Gardener and for the last four years, I have worked in Hayward, CA teaching and coordinating nutrition education through school gardens.

Felicja Channing: I love to cook and create food, especially with ingredients freshly gathered and picked. Food is our greatest medicine. My two older brothers started a small organic farm in the mountains of northern NM where I grew up and I have been working with them for the past four summers. I am here to deepen my journey within agri(culture), return to a simple way of living, and find my role within the food system.

Brian Coltrin: I'm currently collaborating with a group on a project called the Grow Food Party Crew. We are a roving band that brings abundance and food forests to houses around town. We do this all for free and in a party atmosphere. That's how we roll. I live in Oxnard, California and also volunteer at a local organic farm. I'm excited to learn more and bring the party crew idea to Santa Cruz.

Molly Culver: I grew up in Guilford, Connecticut. My first farming experience was at the Yale Sustainable Food Project, in New Haven, CT, where I volunteered often after returning from a year living in Santiago, Chile.

I've lived in New York City for almost a decade and have worked as a community gardening educator and farmers market manager. I hope to continue working in urban agriculture and perhaps start a farm-training program in NYC.

Daniel da Rosa: I was raised in San Diego (CA) and spent many summers in north-eastern Brazil. I became interested in agriculture while visiting a relative's sugar cane plantation outside of Recife, and also through time at a family farm in Lomare, California. I've had hands-on experience in my garden and working through WWOOF. I intend to convert our farm to sustainable methods and more long-term, to do the same for my relatives' plantations in Brazil.

Shereen D'Souza: I grew up in New Jersey and now live in California. I was a Peace Corps Volunteer in Honduras where I worked as an Agriculture Extensionist before moving to Oakland, CA where I've been working in urban gardens. I completed a Permaculture Design certificate program through Merritt College and have worked with a number of school gardens. One day, I hope to co-own a farm that provides sanctuary for foster kids and abandoned animals.

Anne Eschenroeder: Born and raised in Central Virginia, I had my first experience with agriculture working on the farm at the Mountain School in Vershire, VT one summer during college. The following summer, I worked to build "Charlottesville Grows": a community gardening initiative in Charlottesville, VA. This past year, I have been working with Oregon Tilth as a Garden Educator in Portland, OR. I hope to one day have my own CSA/sustainable agriculture education program.

David Evershed: I was born and raised in Salt Lake City, Utah, and no, I am not a Mormon. I graduated from UCSC this past fall in environmental studies, where I participated in internships at both the Chadwick Garden and in the Field. My future plans are to work on farms around the world before I start a sustainable living community centered around agriculture on my family's property on the Wind River in Dubois, Wyoming.

Joshua Faller: I was raised in NY on a corn and alfalfa farm. I learned about organic agriculture farming in Latin America. During two AmeriCorps terms, I had the opportunity to work with several urban agriculture nonprofits in the SF Bay Area. I then worked with the Science Barge, a sustainable hydroponic farm, as a gardener and educator. I plan to use what I learn here to work in food justice and greening urban space.

Vanya Goldberg: Raised by gardeners, I have been surrounded by gardens most of my life. I was raised between California, New Mexico, Oregon and Mexico. In recent years I've decided that I want to continue the tradition of working directly with dirt, but in an urban context. My future goals are to continue to work building

the network of urban gardens and farms, focusing on the connection between local economies, community building and urban greening.

Marsha Sayuri Habib: I'm from the SF Bay Area. My first farming impressions were with my Japanese relatives who grew rice and vegetables. After high school, I WWOOF'ed in France and Switzerland. Recently, I studied agroecology and visited MST (landless workers' movement) settlements as an exchange student in Brazil. My future plans are to return to Brazil to farm, contribute with a network supporting farmers in transition to agroecologically based farming, and work with Capoeira.

Jonathan Hamilton: I have farmed for one season in Nova Scotia and one season in North Carolina, and am looking forward to continuing the learning process I began in those places. I currently live in Philadelphia, where I work as the land manager at an environmental education center. I grew up in the Pacific Northwest and am anticipating a happy return to the West Coast.

Erin Harvey: I grew up in Ohio and became interested in agriculture and community food security while at Earlham College studying peace and global studies. I now live in Philadelphia, where I've worked for SHARE, an affordable food purchasing program, and Greensgrow, an experimental urban farm, where I managed the CSA. In the future, I hope to pursue work that uses food and farming to address both social and environmental justice issues.

**For those of you not familiar with it, the term WWOOF refers to "Worldwide Opportunities on Organic Farms" (aka Willing Workers on Organic Farms), a program of volunteer opportunities for those interested in temporary "working visits" on organic farms, usually in exchange for room and board. To read more about the program, see www.wwoof.org.*

Updates from Apprenticeship Grads

Carmela Beck, 200x graduate of the Apprenticeship training program, reports on her new job at Driscoll's in Watsonville, California:

"I have worked for the past eight months as Driscoll's Organic Production Certification Grower Liaison (the title is probably not long enough). I work for Brian McElroy who was also a CASFS apprentice some thirteen years ago or so.

Currently my role is to maintain Driscoll's organic certification as a distributor and to assist our growers through the certification process. Much of my time has been spent talking to growers, visiting fields and learning about the growth cycles of strawberries, raspberries, blackberries and blueberries. My work is proving to be challenging and both Brian and I look forward to transitioning more conventional land to organic!"

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Laura Ridenour (1995) checks in from Colorado State University in Fort Collins, where she's working on a master's degree –

"I am proposing to study the growing local food movement here on the Front Range of Colorado (CSAs are selling out for the first time this year, food policy councils are being established, and small growers are popping up everywhere), in combination with the newly emerging movement toward relocalization of the economy (we have three new chapters of the Business Alliance for Local Living Economies (BALLE) in our area).

In particular I am interested in the role of organizations in the social production of knowledge around alternative food systems, and what drives people to join the local food movement. I will be doing participant observation and interviews with leaders and members of local groups."

Emily Jane Freed (2005 apprentice, 2006 second-year apprentice) recently celebrated her one-year anniversary as assistant production manager for Jacobs Farm –

"We cultivate 250 acres of organic culinary herbs and edible flowers on our six farms between Pescadero and Watsonville. I have remained an active member of the CASFS community by joining the Friends of the UCSC Farm & Garden board in 2008.

When I am not playing in the dirt professionally, I am an educational consultant for the greater Bay Area Jewish community where I teach workshops on sustainable issues and organic gardening principles. I am currently serving on the Executive Committee for the Hazon Jewish Food Conference which will be held December 25 –28, 2008 at Asilomar in Monterey, CA. To find out more about the Food Conference, visit www.hazon.org/foodconference."

The J, the Jewish newspaper in the Bay Area, features a story this week about local environmentalists. You can find the profile about Emily about halfway through the article at: www.jewishsf.com/content/2-0-/module/displaystory/story_id/34971/format/html/displaystory.html

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