



News & Notes of the UCSC Farm & Garden

Issue 130, Summer 2011

Adding Cane Berries to the Home Garden

— by Martha Brown

With warmer weather finally here, it's a great time to enjoy the region's local berry abundance—including the luscious blackberries, raspberries, olallieberries and other treats of summer. And if you aren't yet growing your own berries, it's a good time to start planning for an addition to your gardening repertoire.

Known collectively as "cane berries" or "brambles," blackberries and their many relatives in the rose family's *Rugosa* genus are an easy-to-grow perennial crop that, once established, will keep producing year after year with minimal care. Christof Bernau, who manages the garden area at the UCSC Farm, offers some ideas for establishing and growing this summertime treat.

Location, Location, Location

"You definitely want to think well in advance about the location of your berry beds because caneberries are going to be with you for many years," says Bernau. Things to consider when siting your beds include –

Soil type: "Caneberries are fairly widely adaptable but prefer a near-neutral to slightly acidic pH," says Bernau. High organic matter will help deliver nutrients to the plants and retain moisture in the soil. Bernau notes that soil that holds moisture well is important because the plants are relatively thirsty and shallow rooted, with roots extending only 2–3' deep. "Note that brambles do not like poor drainage or waterlogged soil, especially in winter when they're vulnerable to rotting, even though they're semidormant."

Sun exposure: Berries do best in full sun, as less sun equals less fruit production. Shadier sites also mean that the canopy will stay wet longer, leading to potential disease problems (see page 6).

Neighboring plants: Think about how the established berries will influence neighboring crops or other plantings. According to Bernau, you can expect 5'–6' or more of vertical growth in the spring and summer. This translates to shady conditions for nearby beds, which could be either beneficial or detrimental, depending on the needs of adjacent plantings.

Previous crops: Avoid planting berries in sites where crops in the Solanaceae family (tomatoes, peppers, eggplants, potatoes) have grown, as the soilborne diseases such as *Verticillium* wilt that affect these crops can remain in the soil and damage berry plantings.

Dusty conditions: Dust on the plants can promote the presence of spider mites, a pest that will feed on berry leaves and weaken the plant. Try and site your plantings away from the edges of roads or paths where dust may be an issue.

Bed Preparation and Planting

"You're only going to have one opportunity to do any significant soil preparation, and that's before you do your first planting," says Bernau. "If you can do a deep digging—to as deep as 2 feet, if possible—and incorporate lots of compost and any minerals needed to address deficiencies and create the proper soil pH, that's going to pay benefits in the long run." Once the berries are established, it's difficult to work the soil without damaging plant roots.

Ideally, bed preparation should begin in early fall, before the Central Coast's rainy season kicks into high gear. The deeply dug and amended bed can then sit fallow or be covered with a mulch to minimize soil disturbance during the rainy season. Fall or winter is also the time to establish your trellis system (see page 2).

When it comes time to plant the berries (January or February in the Monterey Bay region), wait for a relatively dry window to avoid working wet soil. Peel back the mulch cover, add a shovelful of compost to the planting hole, and bury your plants to the same depth they were growing in the nursery. This location will be evident on the stems, with darker browns and greens having been above ground and white or lighter-colored portions of the stem having been underground.

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Depending on the vigor of the variety, raspberries are usually planted between 18" and 36" on center (from the center of the planting hole to the center of the next planting hole) and blackberries between 36"–60" on center, with rows 5–10' apart.

Support structures

Caneberries need support in the form of a fence or trellis system. "There are a variety of systems, depending on the type of cane fruit and how involved you want to get," says Bernau.

Typical trellising systems are 5–7' tall. For the uprights placed at the bed ends, choose materials that won't rot easily, such as steel pipes, t-posts, redwood posts, or redwood set in concrete footings. String heavy steel wire between the uprights at 18" intervals to give the canes support. Bernau notes that it's important to have guy wires extending from the uprights to hold them in place and prevent sagging. References in the *Resources* section provides plans for various trellis systems (see page 6).

Choosing Varieties: Primocane (everbearing) versus Floricane (June bearing)

Caneberry varieties come in two distinct types: primocane and floricane. As Bernau explains, "The difference between primocane and floricane varieties is where and when they bear fruit."

Primocane varieties bear fruit on the current season's growth, first developing new canes, then short laterals, finally flowering and setting fruit. In contrast, current season growth on floricane varieties will remain vegetative and in the second year, these canes produce laterals, then flowers and then set fruit.

Because primocanes must first develop new stems before flowering and fruiting, they tend to bear later in the season, but over a longer "picking window." Floricanes, because they bear on preexisting wood, tend to bear earlier in the season, and are often called "June bearing."

These differences dictate two approaches to winter pruning—

Primocane varieties: The first winter and every winter thereafter, prune 100% of canes to within a couple of inches of the ground. They'll grow back completely starting in the spring through the summer.

Floricane varieties: Don't prune the first winter after planting, since you'll only have first-year wood. From the second season onward, you'll have both first- and second-year wood present during the growing season.

Starting in that second winter, prune out 100% of the older wood and leave all but the weakest of the one-year-old wood. "The first-year wood will look younger and more tender, with no blossom residue—those are the canes you keep, as they will bear flowers and fruit

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Blackberries at the UCSC Farm grow on a system of pipe and wire trellises. The berry plantings are separated from the adjacent road by a screen of perennial grasses and lavenders to protect the plants from dust.

Summer/early Fall Calendar

Summer Pruning Workshop

*Saturday, July 30, 10 am - 1 pm
Louise Cain Gatehouse, UCSC Farm*

Although we often think of pruning as a winter chore, summer pruning is one of the best ways to ensure the health and productivity of your fruit trees. Learn the basics of summer pruning from fruit tree experts Orin Martin and Matthew Sutton. Wear comfortable shoes, sun protection, and bring a snack. \$15 for Friends' members; \$20 general public, payable at the workshop. No pre-registration necessary.

Late Season CSA Share Season Begins

*Tuesday, August 9 – Friday, October 28
Pick up at the UCSC Farm or Market Cart*

Get in on the summer bounty by becoming a "late season" CSA member! Members receive a weekly share of summer and early fall produce from the UCSC Farm. See page 4 for details.

Planting the Thanksgiving Feast

*Sunday, August 28, 10 am - 1 pm
Louise Cain Gatehouse, UCSC Farm*

August is the time to start planning for your fall and winter vegetable garden. Gardening instructor Trish Hildinger will teach you how to extend your gardening season and prepare your garden for fall and winter. Wear comfortable shoes and bring a snack. \$15 for Friends' members; \$20 general public, payable at the workshop. No pre-registration necessary.



Garden Cruz: Organic Matters— An Intensive Organic Gardening Course

*Wednesday, September 7 – Saturday, November 5
Alan Chadwick Garden and UCSC Farm*

For the first time, we're offering a weekend and evening comprehensive organic gardening course for community members and students. The course curriculum is based on many of the skills and concepts taught in the six-month Apprenticeship training program. This course will take place over nine consecutive Saturdays and five Wednesday evenings. See page 5 for details and registration information.

Farm & Garden Fall Plant Sale

*Friday, September 9, 12 noon - 6 pm
Saturday, September 10, 10 am - 2 pm
Barn Theatre Parking Lot, UC Santa Cruz
(corner of Bay & High Streets)*

Fall is a wonderful time to plant vegetable crops that will extend your gardening season (see *Planting the Thanksgiving Feast* workshop) and to give perennials a good head start for spring. A wide selection of the region's best-suited varieties of organically grown winter vegetables and perennial landscape plants will be available. Friends' members receive a 10% discount on all plant and Friends' merchandise purchases. Proceeds support the Apprenticeship training program at the UCSC Farm & Garden.

Fall Harvest Festival

Sunday, September 25, 11 am - 5 pm UCSC Farm

Save the date now, and plan to join us for our annual Farm celebration! Enjoy great music, food, apple tasting, an apple pie bake-off, garden talks and demonstrations, hay rides, kids' events, student and community group information, tours, and cooking demos. Free for members of the Friends of the Farm & Garden, UCSC students with ID, and for kids 12 and under; \$5 general admission. Call 831.459-3240 or email casfs@ucsc.edu for more information or if you'd like to volunteer. Student participation is supported by Measure 43 funding.

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, plant sales, or merchandise (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*

New Poetry Anthology Website

Thanks to the web design talents of Friends of the Farm & Garden Board member Tana Butler, there's a new website featuring the wonderful *Chadwick Garden Anthology of Poets*. The anthology was edited and produced by Board member and UCSC writing instructor Robin Somers.

The poetry anthology grew out of the annual Poetry & Music in the Garden event, organized for the past 17 years by Board member Kurt Christiansen. Somers joined forces with Christiansen several years ago to help organize the event and to collect poems from many of the poets who've participated over the years.

The *Chadwick Garden Anthology* features poems from 29 poets who've shared their work at the Garden. The anthology website includes a sampling of poems along with some of the artwork by Stephanie Martin that graces the book. Visit the website at www.ucscgardenpoetry.com for additional details and ordering information.

"Les Dames" Visit the Farm

Members of Les Dames d'Escoffier International's (LDEI) San Francisco chapter visited the CASFS/UCSC Farm on June 18 on a tour organized by long-time Friends of the Farm & Garden supporter Renee Shepherd, a member of the group.

According to its website (www.ldei.org), LDEI is "the only organization of its kind: a world wide philanthropic society of professional women leaders in the fields of food, fine beverage and hospitality. The invitation-only membership, composed of 28 individual chapters across the United States, Canada and the United Kingdom, is highly diversified and reflects the multifaceted fields of contemporary gastronomy and hospitality." The group's "Green Tables" initiative links urban and rural farms and gardens to school, restaurant and kitchen tables.

The group of 40 visitors enjoyed a tour of the Farm with production manager Liz Milazzo, then sat down to an organic, locally sourced lunch prepared by Apprenticeship graduate and Feel Good Foods catering co-owner Amy Padilla. After lunch the group enjoyed talks by Renee Shepherd, founder of Renee's Garden; Apprenticeship graduate Vernay Pilar Reber, founder of the organic nursery company Sunnyside Organic Nursery in Richmond, California; Matthew Raiford, a professional chef from Georgia who is a member of this year's Apprenticeship class; and Don Burgett, an Apprenticeship graduate who was recently hired as assistant director of Life Lab.

Catch the Last Wave! Late-Season Community Supported Agriculture (CSA)

If you're away for part of the summer but still want to get in on the UCSC Farm's CSA program, here's your chance! For the first time we're offering a "late season" CSA share of freshly harvested organic fruits and vegetables. The 12-week season starts August 9 and runs through October 28. One share feeds 2-3 people per week.

Late-season shares will feature strawberries, corn, green beans, zucchini, heirloom tomatoes, cooking greens, lettuce and salad greens, basil, carrots, beets, sweet peppers, winter squash, onions, potatoes, apples and pears. Members also have access to the Farm's "pick-you-own" flower and herb garden and receive a weekly newsletter with recipes, Farm news, and local gardening event information.

Cost of the late season share is \$280. Payment can be divided into two installments. Pick up days are Tuesdays and Fridays.

For more information, call Amy Bolton at 831.459-3240, email farmcsa@ucsc.edu, or see the CSA website: casfs.ucsc.edu/community-outreach/produce-sales/community-supported-agriculture

Thank You to Our Supporters!

Many thanks to the Newman's Own Foundation, which has awarded a \$50,000 grant to the Apprenticeship Program that will provide support for key staff running the six-month organic training program.

A \$35,000 grant from the True North Foundation in supporting the Community Supported Agriculture (CSA) and other direct-market training and education through the Apprenticeship. The funding supports key staff involved in training apprentices and running our 130-member CSA produce program.

The Simply Organic Scholarship for 2011 was awarded to Israel Dawson to attend the 2011 Apprenticeship Program. We are grateful for the \$130,000 endowment from Simply Organic and Frontier Natural Products Co-op that has generated this scholarship funding and will continue to generate support for one Simply Organic scholarship recipient each year.

A \$5,000 gift from Meg Cadoux Hirshberg, along with gifts from other supporters, will help to expand fundraising efforts at CASFS and the Farm & Garden to bring in new funding sources to help offset cuts to public funding at CASFS, and to build a strong foundation for future support (see more on page 8).

We are also grateful for the over \$14,000 in gifts from former apprentices that have been received this winter and spring. Your ongoing support is critical in maintaining the vibrancy and success of the Apprenticeship program.

Garden Cruz: Organic Matters

A Comprehensive Organic Gardening Course

September 7 - November 5, UCSC Farm & Chadwick Garden

Home gardeners, school garden teachers, urban agriculture leaders, take note: a new organic gardening course is being offered by the Friends of the UCSC Farm & Garden and the long-time Apprenticeship instructors.

This 9-week course, being offered on Saturdays and Wednesday evenings to accommodate busy work week schedules, is the first of its kind in our region. Through lectures and hand-on practice, this comprehensive organic gardening course will immerse you in the basic skills and knowledge you need to develop or improve your own organic garden “from the ground up.”

Taught by staff and graduates of the renowned UCSC Farm & Garden Apprenticeship Program of the Center for Agroecology & Sustainable Food Systems and invited experts, “Garden Cruz: Organic Matters” will provide a solid foundation to further your lifelong study, enjoyment and practice of organic gardening, and is timed to take advantage of the fall gardening season. Based on the Apprenticeship training program curriculum, this course is ideal for community members and students involved in campus and community gardens, or looking to enhance their ability to grow food and flowers at home and develop their urban homesteading skills.

Topics will include compost preparation, soil analysis, bed preparation, planting seeds and transplants, sexual and asexual propagation, irrigation, pest and disease control, and fruit tree care. The course will also include workshops on individual crops, backyard chicken and duck raising, bee keeping, and more. Please see the complete list of classes, at right.

Classes and hands-on activities will take place at the UCSC Farm and Alan Chadwick Garden at UC Santa Cruz on Saturdays from 9 am–4 pm and Wednesday evenings from 6:30–9 pm. The course combines lectures with hands-on instruction in the gardens, greenhouses and orchards of the Chadwick Garden and UCSC Farm. Enrollment is limited to ensure a high quality learning experience.

The course will meet on nine consecutive Saturdays and on five Wednesday evenings starting with an orientation and introductory session on Wednesday, September 7, with the last class meeting on Saturday, November 5.

Cost of the course is \$1,200, with a \$100 discount for Friends of the Farm & Garden members. Course reader included. Sign up by August 10 and receive an additional \$50 discount. Support for qualified UCSC undergraduates is available through UCSC’s Measure 43 funding.

To register, please contact Amy Bolton at 831.459-3240 or casfs@ucsc.edu. A \$300 deposit is required to hold your place in the class, with the balance due by August 24.

Lectures and Hands-On Topics

- Introduction to Soils
 - Soil Basics
 - Garden Soil Profiles
 - How to Read a Soil Analysis
- Cultivation
 - Cultivation in the Garden: Single and Double Digging and Side Forking
- Sexual Propagation
 - Potting Mixes and Seed Sowing
 - Sowing Seeds in Flats and “Speedling” Trays
 - Direct Seeding and Transplanting
- Asexual Propagation
 - Cuttings and Divisions
 - Dividing Perennials
 - “Potting Up” and “Pricking Out”
 - Transplanting
- Irrigation
 - Irrigation Systems and Hand Watering
- Fruit Trees
 - Site Preparation and Planting
 - Pruning
- Specific Crops and Crop Care
 - Brassicas (broccoli, cabbage, etc.)
 - Cane fruits and other perennials: asparagus, artichokes, blueberries, raspberries
 - Carrots
 - Garlic and Alliums
 - Leafy Greens
 - Potatoes
 - Tomatoes
- Compost and Compost Making
- Cover Crops and Crop Rotations
- Seed Saving
- Garden Pests and Plant Diseases
- Controlling Gophers, Moles and Voles
- Bees and Beekeeping
- Backyard Poultry: Chickens and Ducks

Comments from Spring 2011 8-day Garden Cruz course participants –

“I feel like my knowledge has increased exponentially whereas before I was just feeling my way in the dark.”

“The scope of knowledge, experience, and diversity of plant applications was incredible!”

“Full of information, expertise, enthusiastic mentors, great lectures and great hands-on [activities]—this philosophy is excellent.”

in the coming season,” says Bernau. The canes you prune back will be replaced by new first-year wood in the coming growing season.

In the Monterey Bay region, pruning should be done in January or February, even if the plants aren’t completely dormant.

By growing both primocane and florican varieties, you can extend the “picking window” of your berries over a longer period. “The floricanes bear earlier since the second-year wood is in place at the start of the season,” says Bernau. The primocanes will come on in mid summer and may bear into the fall, depending on the variety.

Based on his experience growing caneberries at the UCSC Farm, Bernau recommends a number of both florican and primocane blackberry and raspberry varieties:

Blackberries (thornless)

‘Apache’, ‘Black Diamond’, ‘Chester’, ‘Ouchita’ (pronounced “whachetaw”), ‘Navajo’, ‘Prime Jan’, ‘Prime Jim’, ‘Triple Crown’

Raspberries

‘Autumn Bliss’, ‘Autumn Britten’, ‘Caroline’, ‘Nova’, ‘Tulaeen’. Bernau notes that both ‘Heritage’ and ‘Summit’ are also great varieties for the home gardener, but the berries tend to crumble so are not a prime choice for commercial growing.

‘Ann’ and ‘Golden Summit’ = golden raspberry—pretty, but more of a novelty than a great-tasting berry

Irrigation, Disease Control, and Ongoing Fertility

Berries are a relatively “thirsty” crop and will produce better with regular irrigation. Once the winter rains taper off and plants are leafing out, Bernau and his staff apply water to the berry beds two to three times per week in 45 minute sets via one line of drip irrigation tape per row of plants. Irrigation should continue into the fall, when plants start to enter dormancy or the rains return.

“Watering your berries with drip irrigation offers a number of advantages, including fewer weeds,” says Bernau. Drip irrigation directed at the base of the berry plants will also keep the plants contained to the beds. “If you water overhead the roots will run wherever they want, which means you may be digging roots and berry plants out of the pathways.”

Avoiding overhead irrigation will also help minimize problems with rust, the fungus that can plague caneberries under moist conditions. “Along with drip irrigation, we use three other approaches to control rust problems,” explains Bernau:

Thin canes: By removing canes midway through the growing season you can increase air circulation and light penetration so that the canopy dries more rapidly.

Remove affected leaves and canes: True to its name, the rust fungus appears as distinct rusty-orange spots on the underside of leaves. “If it gets well established you’ll see those same spots or spore clusters on the stems, and it can

eventually start to discolor the tops of the leaves,” says Bernau. If you see rust developing, prune and remove affected leaves and canes to keep the spores from spreading.

Avoid morning harvest: By avoiding the canopy when it’s damp with morning dew or fog you minimize the chance of moving fungal spores from leaf to leaf.

Bernau also offers several options for maintaining fertile soil in your established berry beds—

In the fall, plant cover crops in the paths between the rows to provide fertility to the adjacent plants.

Every two to three years, top dress the plants with compost as plants emerge from dormancy in February and March, being careful not to disturb the plant roots

Mulch the beds with a thin layer of compost (about a half pound per square foot) in the spring—too deep a layer can insulate the soil and prevent it from warming up, thus slowing plant growth.

Harvest

When fully ripe, caneberries should look plump and come right off the plant without tugging. Ripe blackberries will lose their shiny color and turn a dull black. The fruit won’t ripen off the plant, so be sure to pick fully ripe berries.

Note that these “soft fruit” don’t keep well once harvested, so use them up in the first few days, or make a plan to can or freeze them. When freezing, first spread your fruit in a single loose layer on cookie sheets and put in the freezer until solid, then repack berries in ziplock freezer bags. This will allow you to more easily remove small quantities of fruit as needed rather than trying to break chunks from a frozen mass of fruit.

Sources

If you’re only putting in a handful of plants, look for bareroot divisions from your local garden center or nursery. “For larger plantings, I’d recommend mail order companies, which can offer both more varieties and better prices,” says Bernau.

For orders of up to 25 plants, Raintree and One Green World offer good options. For larger orders, Bernau recommends Nourse (in Massachusetts), Boston Mountain (in Arkansas), and Sakuma Norcal, which sells rooted tissue cultures of blackberries in nine-packs. “We’ve had good luck with the tissue culture plants, although they’re a little slower to take off in the spring compared to the bareroot plantings,” says Bernau. Note that mail orders should be placed in the fall so that your plants get reserved—if you wait until January or February the plants may be sold out.

Resources

<http://www.mastergardeners.org/picks/berries.html>

<http://ucanr.org/sites/gardenweb/Berries/>

Berry Growers’ Companion, by Barbara Bowling. Timber Press, 2005



Apprenticeship Updates

Apprenticeship grads have been generating some great articles and press coverage recently –

Vera Chang (2009 graduate) is the West Coast Fellow for Bon Appétit Management Company, focusing on social issues in agriculture. She posted an article discussing veteran farmers' views on farm labor practices, featuring interviews with Swanton Berry Farm founder Jim Cochran and human resources director Sandy Brown. The article offers advice to young farmers on creating socially just farms. Read the article at: http://bonappetit.typepad.com/bon_appetit/2011/06/advice-for-young-farmers.html

Joe Chavez (2010) is designing and building two new school gardens in New York City as part of a grant-funded effort that will add 29 school gardens throughout the city. Read about the program at www.grist.org/list/2011-04-25-city-funding-will-help-school-gardens-take-over-nyc.

Cooper Funk, Paul Glowaski, and Molly Nakahara (2006), founders of Dinner Bell Farm in the Sierra foothills near Grass Valley, were recently profiled in an article in *The Union* (www.theunion.com), a western Nevada County paper. Journalist Laurie Brown writes, "In their second year raising heritage chickens on 30 acres in Chicago Park, Bay Area bred farmers Molly Nakahara, Paul Glowaski and Cooper Funk remain devoted to food production that's good not only for the animals raised, but for the people who eat them and the planet." In addition to their heritage breed chickens, the trio are also raising food and flowers for local farmers' markets and restaurants. Learn more about Dinner Bell Farm at www.dinnerbellfarm.com.

Oran Hesterman (1970–71 apprentice), founder of the Fair Food Network, has a new book out: *Fair Food: Growing a Healthy, Sustainable Food System for All*.

According to the book's website, "Author and renowned food pioneer Oran B. Hesterman divides *Fair Food* into three parts: Part I introduces our current food system, how and why it evolved as it did, and the ways in which it no longer serves us well. Part II describes four key principles a redesigned food system should embody and offers examples of how various individuals and organizations have started to integrate these principles into their enterprises, providing inspiring new models for producers and consumers, businesses and communities. Part III offers a practical guide to how you can participate in collective action to precipitate big changes in our food system, from your kitchen to your community to your

Keep Up with Farm & Garden News!

Keep up with the latest news from CASFS/UCSC Farm & Garden by becoming a Facebook friend. Type Center for Agroecology and Sustainable Food Systems into your Facebook search engine and "Like" our page. And check out the CASFS website for updates, information and resources: <http://casfs.ucsc.edu>.

Another great way to stay current with what's happening at the Farm & Garden is through the *Field Notes* newsletter. Written by members of the 2011 Apprenticeship class, *Field Notes* goes out to our Community Supported Agriculture (CSA) members each week and contains news from the Farm & Garden and the Apprenticeship, along with timely recipes that feature the week's harvest. You can access current and past issues of *Field Notes* on the CASFS website:

<http://casfs.ucsc.edu/community-outreach/produce-sales/community-supported-agriculture>

state house and the White House." Read more about it at www.fairfoodbook.org.

Erin Justus (2004), founder of Companion Bakers, opened her new bakeshop on Mission Street in Santa Cruz in June. The shop features Erin's handcrafted organic breads and other baked goods, and serves as the drop off site for several Community Supported Agriculture (CSA) farms started by fellow Apprenticeship grads, including Blue House Farm, Freewheelin' Farm, Fogline Farm, and Live Earth Farm. The bakeshop received a nice writeup in the *Santa Cruz Sentinel* (www.santacruzsentinel.com/ci_18294567). Learn more about Erin's new venture at www.companionbakeshop.com

Molly Rockamann (2005) was awarded the Natural Resource Defense Council's Growing Green Award in the new category of Young Food Leader, which was created to recognize sustainable food advocates, entrepreneurs, thought leaders, and innovators who are 30 years old or younger. Molly received the award, "In recognition for her work to encourage beginning and new farmers in the Midwest to become stewards of the land through her unique apprenticeship program." Read more about the Growing Green award at www.nrdc.org/health/growing-green.asp and about Molly's EarthDance Farms at www.earthdancefarms.org.

Joe Schirmer's (1995) Dirty Girl Produce was featured in an article in the July/August issue of *Eucalyptus*, a Bay Area publication (www.eucalyptusmagazine.com/Eucalyptus-Magazine/July-August-2011/Dirty-Girl-Produce/). The article discusses the popularity of Dirty Girl's strawberries and dry-farmed tomatoes, noting "Schirmer's strawberries are served at restaurants throughout the Bay Area and Santa Cruz, including Manresa in Los Gatos and Chez Panisse in Berkeley." Dirty Girl produce is also sold at farmers' markets throughout Santa Cruz and the Bay Area. See dirtygirlproduce.com for details.

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Help Us Bridge the Gap

As a Friend of the UCSC Farm & Garden, you understand the importance of organic gardening and sustainable agriculture.

With roots dating to 1967, the innovative UCSC Farm and Alan Chadwick Garden managed by UCSC's Center for Agroecology & Sustainable Food Systems (CASFS) have grown to be valued community resources. Through efforts such as the Apprenticeship program, farming and food systems research, and public education projects, CASFS has pioneered the field of sustainable agriculture and set the bar for training organic farmers, gardeners, researchers, and advocates to be effective leaders in the new food movement.

Today, however, CASFS is faced with unprecedented budget cuts due to reductions in public funding. To help bridge these current reductions and maintain the excellence of our education, research, and community programs we are looking to our foundation, business, and individual supporters more than ever.

Many of you have supported our work with your ideas, energy, and dollars in the past. With these new financial challenges, your contributions to CASFS now will help sustain our efforts. Please consider making a tax-deductible gift online (<http://casfs.ucsc.edu/support>) or sending a check to the address below to help us keep this movement growing! Your support at any level is very much appreciated.

*Please make checks payable to the UCSC Foundation
and send to:*

*Amy Bolton
CASFS/UCSC Farm
1156 High St.
Santa Cruz, CA 95064
attn: Program support*

