



# News & Notes of the UCSC Farm & Garden

Issue 152, Winter 2017

## Roses as a Celebration New Rose Plantings Mark 50th Anniversary

– Orin Martin

Roses are indeed a celebration, in and of themselves. But in this year, the 50th anniversary of Alan Chadwick's heroic effort to turn a barren and compacted clay sub-soil on a steep slope below Merrill College into a veritable paradise, we are planting roses again at the garden—bigtime, 125 new bushes, supported by a generous gift from the Friends of the Farm & Garden.

And while roses are arguably one of the most popular plants in the home garden, a word of caution/ buyer beware: roses are challenging—challenging, but doable. But before plunging into rose growing, ask yourself: Do I have what it takes? What do they need? The answer is, everything you've got. So, are you in—all in?

- Ready to endure the good with the bad
- For better or for worse
- In sickness and health?

Roses require almost constant care. A block of roses can easily absorb 10–20 minutes a day (every day). You may be able to “lump-up” and devote a weekend morning a week, but delaying 2–3 weeks will be unsatisfactory, for you and the roses.

And even if your care is skilled and on point, there is no guarantee of 100% success. It is almost inevitable that there will be stretches of cool, gray, wet weather during any and maybe every growing season that will make your roses look like color plates from a textbook on rose diseases. Will that work for you?

There is both agony and ecstasy in growing roses: Fall behind in care, choose an inappropriate variety, experience a stretch of poor weather, and it's analogous to Dante's *Inferno*; the 3rd Canto and “Abandon Hope, All Ye Who Enter Here”...

And yet, when all goes well, it's a bit like Michelangelo and the hand of God on the Sistine Chapel ceiling—sublime! So why not go out on a limb — after all, isn't that where the fruit is?

The roses (all 125 of them) we are planting in the Chadwick Garden this year fall into two broad categories:

### *The “Greatest Hits” of Modern Bush Roses (hybrid teas, grandifloras, and floribundas).*

In some cases, this amounts to my “usual suspects” list. With rare exceptions, as time marches on, I am alternately underwhelmed and even repulsed by the color of new introductions. Lamentably, the words gaudy, ostentatious, garish come to mind. It seems only reasonable that the breeders should be required to provide a good pair of Ray-Ban wrap arounds (polarized) with each purchase. And, with the planned obsolescence of modern roses, it's always about allegedly new, improved, and more glitzy varieties.

For a rose variety to stick around for even a decade is becoming rare. That some of my favorites have been in commerce for >30 years—‘Goldmedal’ 1983, ‘Honor’ 1980, ‘Just Joey’ 1972, ‘Mr. Lincoln’ (the only Republican president in my garden) 1965; and some even in excess of 50 years: ‘Peace’ 1945, ‘Queen Elizabeth’ 1954, ‘Etoile de Holland’ 1919, ‘Dainty Bess’ 1925, and ‘Crimson Glory’ 1935—is truly remarkable. It is also an enduring testament to their redeeming qualities and performance.

The 28 modern varieties we have planted this year in the Chadwick Garden (2 of each) are –

#### *Reds*

‘Chrysler Imperial’  
‘Ingrid Bergman’  
‘Mr. Lincoln’

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### Whites

'Honor', 'Pope John Paul II' (sinfully scented),  
'Sugar Moon'

### Pinks

'Bewitched', 'Bonica', 'Queen Elizabeth', 'Touch  
of Class' (starts out orange in bud, opens pink)

### Yellows

'Abbaye de Cluny', 'Julia Child' (fruity citrus scent  
—I'm sure she would approve)

### Yellow/orange/apricot/buff blends (easy on the orange)

'About Face', 'Brandy', 'Edith's Darling', 'Gold  
Medal', 'Good as Gold', 'Just Joey' and its offspring  
'Over the Moon', \*'Peace' (yellow/crimson with  
pink in the petal edges), 'Strike it Rich'  
Who says I'm a sucker for these warm varietal  
blends?

### And miscellaneous varieties

'Fragrant Cloud' (deep coral/red-orange)

'Intrigue' (purple plum with an intoxicating scent; I  
grow it mostly because Jennifer Eckhart (alum 2004) the  
woman that farm garden manager Christof Bernau is  
married to, loves it and I, in turn, respect her)

'Neptune' (rich lavender, touch of purple—garden  
assistant Ella Fleming fancies it)

'Pretty Lady Rose' (a soft muted violet/peony scented;  
named after Lady Rose, a character in the popular  
Downton Abbey PBS series)

\*There is much significance stitched into this rose. In  
1939 three pieces of this as-yet-unnamed rose were smug-  
gled out of France as Hitler's Nazi army invaded. After  
the end of the Second World War the rose was named  
'Peace' and released in America—coincidentally, it was  
released in 1945 on the same day Berlin fell to the Allies.  
Along with naming the rose came the statement: "We are  
persuaded that this greatest new rose of our time should  
be named for the world's greatest desire 'peace'." And on  
May 8, 1945 the 49 delegates who met to form the United  
Nations were each presented with a bloom of 'Peace'. It  
remains the leading sales rose in the world.

### David Austin Roses

The other grouping of new roses is from English rose  
breeder extraordinaire David Austin. While often sim-  
ply referred to as Austin roses, they are more formally  
classed as English shrub roses. I have dubbed them "The  
new, old fashioned roses." These roses are not universally  
accepted as an official rose category, for the international  
rose "governing body" is a tad slow on the uptake and  
oh so persnickety when it comes to the "nouveau."

With breeding efforts originating in the 1950s and  
culminating with first releases 'Constance Spry' and a  
'Shropshire Lass' in the 1960s, Austin's roses offered (and  
continue to offer) a startling breakthrough for home gar-



*On Valentine's Day, garden assistant Evan Domsic plants a David Austin bare root rose into a wire gopher basket at the Chadwick Garden (says Orin, "I will never plant another rose without a basket). Note the burgeoning bell bean cover crop, which will be chopped down, chopped up, and mulched over with wood chips in another month, adding both bio-mass and nitrogen to the soil.*

deners and commercial growers alike. There are now in  
excess of 300 cultivars on the market. In addition to their  
beauty, they also make excellent cut flowers.

The Austin roses are a highly successful attempt to  
bridge the chasm between repeat blooming modern roses  
(veritable flower factories) and old garden roses (once-  
blooming shrubs). They embody the full, soft, delicate,  
shrub-like nature of old garden roses (OGR) with simi-  
larly heavy-petaled, old-fashioned flower forms and a  
strong yet subtle set of fragrances. From their modern  
rose parentage, they receive "remontant" or repeat  
blooming qualities and some disease resistance.

These English shrub roses, like old garden roses,  
reach their peak of perfection when the flowers are half  
to fully open. Modern roses are all about the tight bud  
stage (high-centered, ovoid-shaped, one to a stem, florist  
roses). At this stage, modern roses are all about a promise  
of tomorrow and a better day. It largely turns out to be  
a false promise, for upon opening modern roses rapidly  
lose any grace of form—the colors fade rapidly and in-  
deed the petals quickly fall to the ground.

*continued on page 6*



# Winter/early Spring Calendar

## Volunteer Docent Training Sessions

*Thursdays, March 9 – April 27, 5:30 pm – 7:30 pm*

*Louise Cain Gatehouse, UCSC Farm*

Become a docent at the UCSC Farm! Our 2017 docent training includes seven Thursday evening sessions starting on March 9. Volunteer docents lead tours and take part in other community education programs. Please see page 4 of this issue for details.

## Garden Bed Preparation, Chadwick Style

*Saturday, March 25, 9:30 am – 12 pm*

*Alan Chadwick Garden*

Join Chadwick Garden manager Orin Martin and organic farmer Caroline Martin for a special workshop about garden bed preparation, featuring the classic double digging technique that Alan Chadwick introduced at the Student Garden Project (now the Chadwick Garden) 50 years ago.

Learn when and how to create and maintain garden beds, incorporate compost, and maintain your beds through the years with cover crops and careful cultivation practices. The workshop will also review “intensive” planting techniques, including intercropping, to maximize production in your garden beds.

*Pre-registration costs:* \$30 general public; \$20 Friends of the UCSC Farm and Garden; \$15 limited income, \$5 students. *Please pre-register at:* [gardenbeds.bpt.me](http://gardenbeds.bpt.me) or call 831.459-3240 for more information. Please note: heavy rain cancels; rainout date is April 2.

## Birding Walk on the Farm

*Saturday, April 1, 9 am – 11 am*

*Louise Cain Gatehouse, UCSC Farm*

Join us for an introductory birding walk at the UCSC Farm with natural history instructor Breck Tyler. This guided walk along the Farm’s trails and roads will feature a leisurely pace with frequent stops to observe, identify, and appreciate the local birds and their interesting behaviors. All levels of birding experience are welcome. Bring binoculars if you have them.

*Pre-registration costs:* \$10 general public, \$5 Friends of the Farm & Garden and limited income, free for UCSC students. \$10 at the door. *Please pre-register at:* [birdwalk2017.bpt.me](http://birdwalk2017.bpt.me) or call 831.459-3240 for more information. Please note: heavy rain cancels; rainout date is April 8.

## First Sunday Farm Tour

*Sunday, April 2, 2 pm – 3:30 pm*

*Louise Cain Gatehouse, UCSC Farm*

The first monthly guided tour of the 2017 season takes place on Sunday, April 2. Join a docent for a walking tour of the 30-acre organic UCSC Farm and learn about the many research, education, and outreach activities taking place on this campus landmark.

Free tour, no reservations necessary. Free parking available at the corner of Coolidge Drive and Carriage House Road, just inside the main entrance of the UCSC campus. *Note: Heavy rain cancels.*

## UCSC Farm & Garden Spring Plant Sale

*Saturday, April 29, 10 am – 3 pm, and*

*Sunday, April 30, 10 am – 2 pm*

*Barn Theatre Parking Lot, UC Santa Cruz*

*Note: Friends of the UCSC Farm & Garden have pre-entry priority, Saturday, April 29, 9 am – 10 am*

Enhance your home and garden with organically grown flower, herb, and vegetable starts as well as perennial landscape plants. In honor of our 50th Anniversary, this year’s sale will feature some of Alan Chadwick’s favorite varieties.

Friends’ members receive 10% off all plant and merchandise purchases; sign ups and renewals available at the sale. Please remember that we can only accept cash or checks for purchases, no credit cards.

## Alumni Weekend – Farm & Garden Tours

*Saturday, April 29*

*Alan Chadwick Garden, 11 am – 12 pm*

*Hay Barn/UCSC Farm, 3 – 4 pm, 4:30 – 5:30 pm*

As part of UCSC’s Alumni Weekend celebration, Chadwick Garden manager Orin Martin and CASFS Executive Director Daniel Press will lead tours of the Alan Chadwick Garden and UCSC Farm.

These tours are free and open to the public; find out more and sign up at [alumniweekend.ucsc.edu](http://alumniweekend.ucsc.edu).

*If you’d like more information about these and other upcoming events, need directions, or have questions about access, please call 831.459-3240, email [casfs@ucsc.edu](mailto:casfs@ucsc.edu), or see our web site, [casfs.ucsc.edu](http://casfs.ucsc.edu).*

*For more 2017 events, see Upcoming Events at [casfs.ucsc.edu](http://casfs.ucsc.edu).*

### **Conference Attendees Kick Off 50th Anniversary of UCSC Farm & Garden**

Over 100 people gathered at a special event at the Ecological Farming Conference last month to help kick off the 50th anniversary year for the UCSC Farm & Garden. The evening mixer drew many former apprentices, staff, and fans of the Farm & Garden and Center for Agroecology & Sustainable Food Systems (CASFS) who were attending the conference.

CASFS Director Daniel Press and Garden Manager Orin Martin both spoke to the unique and powerful work at the Farm & Garden training and inspiring generations of new organic gardeners and farmers over the decades. Press also acknowledged retired Farm Manager Jim Leap for his work over the decades at the Farm & Garden and as a mentor to dozens of beginning farmers in the region. Assistant Farm Garden Manager Kellee Matsushita announced the new Food Justice & Equity Scholarship Fund (see article on the next page describing this new scholarship fundraising effort).

Of note is the fact that the 50th anniversary sponsors who helped support the kickoff mixer are all businesses started or run by people who were trained at the UCSC Farm & Garden. We want to thank Tend.ag, Heath & Lejeune, Earthbound Farm, Orchard Keepers, and Acre Gourmet for their support.

### *Save the Date and Help Celebrate Our First Fifty Years!*

This year marks the 50th anniversary of Alan Chadwick's 1967 arrival at UC Santa Cruz and the founding of the Student Garden Project (now the Alan Chadwick Garden), which spurred the creation of the UCSC Farm and helped inspire the Agroecology Program, now the Center for Agroecology & Sustainable Food Systems (CASFS)

Planning is well underway for a 3-day "First Fifty" celebration on July 28–30, 2017. Mark your calendar and check the CASFS website ([casfs.ucsc.edu](http://casfs.ucsc.edu)) for details on this and other 50th anniversary events taking place in 2017.

Do you have some photos you'd like to share with us from your time at the Farm & Garden? We'd love to see them as we'll be putting together a photo show as part of the 3-day event. Contact us at [casfs@ucsc.edu](mailto:casfs@ucsc.edu), 831.459-3240 for more information, or feel free to send your digitized images to [casfs@ucsc.edu](mailto:casfs@ucsc.edu).



### **2017 Docent Training Starts March 9**

Don't miss this opportunity to become a volunteer docent at one of Santa Cruz's most beautiful locations: the UCSC Farm on the UC Santa Cruz campus. A seven-session docent training begins on Thursday, March 9.

Docents lead tours for visitors to UCSC's 30-acre organic farm. Perched on a campus hillside with sweeping views of Monterey Bay, the Farm hosts a wide variety of education, research, and community programs, and is open to the public daily. If you enjoy gardening, learning about food and farming issues, and sharing your enthusiasm and knowledge with others, this is a wonderful chance to join our dynamic team of volunteers.

The 2017 Farm & Garden docent-training program will take place on the UCSC Farm on seven Thursday afternoons from 5:30 pm to 7:30 pm, beginning March 9 and ending April 27 (no session on April 6).

During the training sessions, participants will learn about organic farming and gardening practices, the history of the Alan Chadwick Garden and the UCSC Farm, and the research and education work of UCSC's Center for Agroecology & Sustainable Food Systems (CASFS), which manages the Farm & Garden programs and facilities. There is no pre-requisite to become a docent—just a willingness to learn and share.

After completing the training, docents are asked to lead a minimum of six tours a year and are encouraged to help with public education events, plants sales, and other efforts that support the Farm & Garden's community outreach work. Docents will also enjoy ongoing, free enrichment workshops on a variety of topics.

Cost of the docent training is \$20 for current Friends of the UCSC Farm & Garden, and \$50 for non-members, plus a \$15 materials fee. The initial session on March 9 is free and fees only apply to those who continue with the training. Campus parking costs will be covered during the training.

Active docents receive a yearly membership to the Friends of the UCSC Farm & Garden, which includes discounts at plant sales and local nurseries. Docents also receive free admission to many of the Friends' gardening and fruit tree care workshops.

For more details and to arrange for parking during the training, please contact Melissa Betrone at 831.459.3770, or [mbetrone@ucsc.edu](mailto:mbetrone@ucsc.edu) by Thursday, March 2. The training is sponsored by the Center for Agroecology & Sustainable Food Systems at UC Santa Cruz. You can learn more about the UCSC Farm & Garden and CASFS at [casfs.ucsc.edu](http://casfs.ucsc.edu).

## Food Justice & Equity Scholarship Fund Established

- Kellee Matsushita-Tseng

A new scholarship fund was initiated in 2016 by the Center for Agroecology & Sustainable Food Systems (CASFS) People of Color alumni network to support incoming low-income participant in the 6-month Apprenticeship in Ecological Horticulture training program who are committed to and engaged in creating food justice and equity in their communities. This scholarship is intended to support people who are already doing anti-racist, anti-classist, anti-sexist and anti-homophobic work in their community to address systems of oppression in the food system.

While CASFS has provided incredible opportunity for some, the reality is that the apprenticeship program is inaccessible to many. As a result, low-income folks, especially people of color have always been a minority at CASFS.

However, these folks who are most impacted by the intersecting structures of oppression in the food system, are the most crucial to include in re-visioning the transformation of the food system. Creating justice and equity in the food movement will require new ideas; revolutionary ways of seeing, thinking, and believing, and all of our collective heart. The food and farming movement must be inclusive. Change in this system is a large task, and in order to create change, we need everyone.

For true change to happen, successful food justice organizations must have leadership that is representative, inclusive, and comprised of the folks who the organization is meant to serve. If CASFS is to continue promoting justice in the food system as a core piece of its work, it must be able to support, engage, and provide opportunity for those who need be leading the movement.

We hope the establishment of this scholarship will ensure that accessibility is an institutionalized part of the selection and application process at CASFS. I am excited to see CASFS lean into the responsibility of working in solidarity with people leading food systems change.

As you all know it takes a community to do this work. The CASFS community is large and robust. Please share this opportunity to support and grow our community with those that you know are able to give generously.

If you feel inspired to contribute to the Food, Justice, and Equity Scholarship Fund, you can find out more on the CASFS website where there is an option for online giving, a donation form to download, and other information: [casfs.ucsc.edu/about/support-casfs](http://casfs.ucsc.edu/about/support-casfs). Should you wish to make a gift by check, you may make a check to UCSC Foundation and mail it to CASFS Farm, UCSC, 1156 High Street, Santa Cruz, CA 95064. Attn: Food Justice Scholarship.

For more information about supporting this scholarship, please contact Anne Hayes, 831.502-7274, email [adhayes@ucsc.edu](mailto:adhayes@ucsc.edu). Thank you!

## New Grants Support Education, Outreach, & Apprenticeship Training

The UNFI Foundation has granted \$25,000 to support the outreach and education programming at the UCSC Farm & Garden, much-appreciated support that can be used to fund staff salaries and other essential operating costs.

Sharon Naraghi-Eckard and William Eckard gave \$10,000 for the Apprenticeship Program, a gift that is supporting second-year apprentices who extend their learning for a year while preparing to help train the new group of apprentices arriving in April.

The AgaDino Foundation has granted \$9,000 to support scholarships in the Apprenticeship. This grant, an increase over their past annual contributions, will help support two apprentices in the 2017 program.

In the past year we have also received two gifts totaling \$7000 from the Commonplace Fund, a donor-directed fund of the Rudolf Steiner Foundation (RSF) Social Finance. We are grateful for this support and for the connection to RSF as Rudolf Steiner, the founder of the biodynamic approach to agriculture, was an early inspiration for Alan Chadwick.

## Cowell Ranch Hay Barn Wins Awards

The Cowell Ranch Hay Barn has received two architectural awards: a 2016 Excellence in Design Honor Award from American Institute of Architects Montana, and the 2017 U.S. WoodWorks Regional Excellence Award.

The 150-year-old Hay Barn reopened in September 2015 following an extensive renovation funded by a gift from the Helen and Will Webster Foundation. Construction techniques from the 1860s were used to tie together the superstructure, including mortise and tenon joinery. The project used a combination of new timbers and wood salvaged from the original barn, which was carefully dismantled prior to reconstruction. The new barn was engineered and built to meet modern safety and environmental concerns. The building now houses the Center for Agroecology and Sustainable Food Systems, hosts high-profile campus events and programs, and is available as a rental facility (see .

Architect Richard Fernau of Fernau + Hartman Architects, Inc., in Berkeley, led the project. A UC Santa Cruz graduate (B.A., philosophy, '69), Fernau was thrilled when he got the job, the biggest challenge of which was "the reinvention of something completely new that preserves the mystique of the old."

The AIA Montana award noted the "exhaustive documentation, piece-by-piece deconstruction, painstaking reassembly of the historic structure by weaving together new and old elements, and the incorporation of contemporary program. As home to one of the university's most progressive programs, the Hay Barn is both an emblem of the campus' origins and a reassertion of its commitment to innovation."



## Lyn Garling – Where is She Now?

- Ellen Farmer

*In recognition of our 50th Anniversary, we're catching up with some of the people involved in the earlier days of the UCSC Farm & Garden. Lyn Garling coordinated the 6-month Apprenticeship Training Program from 1984–1992.*

Sometime during the auspicious year 1984, Lyn Garling signed on at the UCSC Farm to coordinate the apprenticeship program. With no functional office space, no phone, no electricity, and tee-pees for apprentice housing, Lyn took on the challenge of keeping the program going despite programmatic growing pains and a budget chronically in the red. Of the organic curriculum, Lyn says:

“It was a completely different era, when organic studies were marginalized. Now it's come into its own. What the Farm and Garden was doing was ahead of its time.”

For eight years Lyn worked with the program on a daily basis, by turns leading a small work crew one day, teaching entomology the next, organizing a field trip, or meeting with staff and apprentices, while wrestling budgets and the crisis du jour. Her background includes a Master's degree in entomology from University of Connecticut and a Bachelor's from Colorado State University. In the midst of her Ph.D. program in zoology at University of Florida, she left to teach ecological literacy in Nicaragua three years after the revolution. As a result, she moved away from academia into applied science and environmental justice.

When she left the Agroecology Program (now the Center for Agroecology and Sustainable Food Systems, or CASFS) in 1992, Lyn took a job in the Integrated Pest Management Program at Penn State working in underserved urban environments where chronic pest issues remain unresolved in spite of routine pesticide use. Her final project before retirement this past December 31 was developing an online training program for childcare center staff dealing with bedbugs.

In 1998, Lyn also bought a farm in the rolling hills of central Pennsylvania, fulfilling a lifelong dream. Over the Moon Farm is an organically-certified grass-based 26 acres where Lyn and her partner Patty specialize in organic hay, grazing heifers, and raising hogs, chickens and turkeys. Meats are sold directly to their loyal customer base at two local farmers' markets.

### *How did her time at UCSC influence her?*

“At the Farm & Garden, everyone was 100% committed to organic/sustainable concepts. When I moved to Pennsylvania in 1992, it was a real culture shock. It felt 30 years behind in terms of organic farming and sustainable agriculture. We didn't have a state-based certification organization yet, so I felt, maybe I could be useful,” she says. When Pennsylvania Certified Organic formed, Lyn became one of the first inspectors to do organic dairy inspections, primarily on Amish farms.

“PASA (Pennsylvania Association for Sustainable Agriculture) was also brand new. After their second conference I got involved, eventually serving on the board and as secretary.” PASA has evolved into a regionally recognized organization and provides trainings all year for people interested in transitioning to sustainable farming.

“I often think back to my time at UCSC and the amazing individuals – both staff and apprentices - who made (and still make) the program so uniquely outstanding. When I think of all the incredible things apprentices have gone on to accomplish, I feel it was a real honor for me to have been of service in some small way.”

*Ellen Farmer is a freelance writer and part-time Marketing and Sales Manager at Farm Fuel Inc., a Watsonville company specializing in healthy soils and alternatives to chemical fumigation, including anaerobic soil disinfestation (ASD) and mustard seed meal.*



*Lyn Garling (right) and Patty Neiner at the Boalsburg Farmer's Market near State College, Pennsylvania.*

*Rose Plantings, from page 2*

The Austin roses hold their form, petals, and color much longer. The flowers are at their peak half-fully open. They have a soft textural effect and enticing scents. The numerous small petals (often > 70–140) cause the light between the petals to emanate a warm glow. To stand amidst a bed of David Austin's roses, in full bloom, at day's end, with the air filled with heavenly fragrances is akin to the first few notes of a John Coltrane saxophone solo—the hair on the nape of your neck stands on end, every cell in your body knows you are alive. The two experiences are both transformative and transcendental (listen to the album 'A Love Supreme' 1965).

Initially, Austin's roses were largely in the soft pastel color range, with pinks and pristine whites predominating. Incidentally, a good/pure white rose, and one with scent is both sought after and elusive.

But then along came the parade of strong, rich yellows: 'Graham Stuart Thomas', 'Golden Celebration', 'Teasing Georgia', and more recently, 'The Poet's Wife', 'Charles Darwin', 'Charlotte', and 'Molineux'.

Most recently, Austin has flirted with an infatuation with lovely pure apricots, peach tones, buff and salmon and such. I'm in, all in. However he may be veering too far afield with the darker with dashes of orange of 'Lady Emma Hamilton', 'Pat Austin', and 'Grace'. We shall see.

I have always had issues with his reds, crimsons, and shades of purple. But the deep rich crimson of 'Darcy Russell' and the deep velvety crimson of 'Munstead Wood' give me pause. And I have long felt the gravitas of 'The Prince', with its full-petaled, deep crimson, turning to a rich royal purple—almost black. And while not true, the moniker 'The Prince', along with its full coloring, reminds me of that melancholy 'fella' — Hamlet. As in, "Now cracks a noble heart, good night, sweet prince, and flight of angels sing thee to thy rest." Thus spoke Horatio (the epitome of a good friend) as Hamlet lay dying.

The 41 David Austin Roses we are planting this year:

*Yellows*

'Charles Darwin', 'Charlotte', 'Golden Celebration', 'Graham Stuart Thomas', 'Teasing Georgia', 'The Poet's Wife'

*Whites*

'Claire Austin', 'Desdemona', 'Susan Williams Ellis', 'Tranquility'

*Pinks (shades of)*

'A Shropshire Lad', 'Alexandria of Kent', 'Carding Mill', 'Desdemona', 'Eglantyne', 'Generous Gardener', 'Gentle Hermione', 'Harlow Carr', 'Heritage', 'Huntington Rose', 'James Galway', 'Olivia Rose Austin', 'Princess Alexandra of Kent', 'Queen of Sweden II' – A hedgerow for wedding flowers come August – 'Scepter D'Isle', 'The Alnwick Rose', 'The Ancient Mariner'

*Apricot/Salmon/Peach/Buff*

'Ambridge Rose', 'Crocus Rose', 'Grace', 'Jude the Obscure', 'Juliet', 'Lady of Shalott', 'Port Sunlight', 'The Lark-Ascending'

*Reds*

'Darcy Busseil', 'Falstaff', 'L. D. Brithwaite', 'Munstead Wood'

Here are brief descriptions of a few of my favorites:

*'Queen of Sweden'*

Perhaps it was the glossy catalogue color photo of this rose naturalized in a British meadow with a delicate form of Shasta Daisies scattered about nearby that hooked me. I grew two last year and was so taken with the blooms that I ordered eleven this year, with the idea being a hedgerow for cutting. Charming is an appropriate word to describe this rose, the blooms starting out as the softest apricot-pink and then turning to soft pure pink. It lasts well as a cut flower. A columnar plant 3' x 2 1/2'. Long, strong flower stems.

*'Jude the Obscure'*

Named for a character in Thomas Hardy's novel.

A somewhat spreading 4' x 4' shrub bearing very large chalice-shaped blooms that have a soothing buff yellow color on the inside and a paler yellow on the outside petals. The visual effect is more buff/creamy than actual yellow. Fruity (subtropical fruits) fragrance.

*'Graham Stuart Thomas'*

Make no bones about it, this is a shrub 5–8' tall/4–5' wide. Not to be too anthropomorphic, but it sometimes can't decide whether it is a large bush or a short climber. One of Austin's signature roses. Insanely repeat blooming (I just cut a couple of blooms the other day), with many blooms and many (3–5) rounds of blooms of a rich, pure yellow with the classic fresh, rich tea fragrance. It lasts well as a cut flower. Named after England's foremost garden writer and rosarian of the 20th century.

*'Clair Austin'*

As David Austin himself says, "There is something a little special about white roses—they are all purity and light." 'Clair Austin' (his daughter) bears pleasingly cupped buds of a pale lemon shade, which gradually open to form large, creamy white flowers. They have a strong fragrance based on myrrh with dashes of meadowsweet, vanilla, and heliotrope. 'nough said. Graceful arching shrub (4 1/2' x 4')

*'Ambridge Rose'*

A powerful but short rose (3' x 2'). Both tough and disease resistant. Gives rise to free-flowering, mid-sized apricot (infused with a soft pink) blooms with a myrrh scent.

*'Desdemona'*

Named after the heroine of Shakespeare's play Othello. Spoiler alert, it did not end well for this tragic hero-

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### *Roses — from page 7*

ine. Pretty peach pink in bud, open to pure white. This rose flowers almost endlessly (which is not a bad thing) and is almost immune to disease induced by gray, wet weather. The scent goes to the vaguely termed “old rose fragrance,” with hints of lemon zest. Attractive, round mounded shrub, 4' x 3'.

#### *‘Charles Darwin’*

This rose, while only moderate in stature (4' x 3') has some of the largest blooms of all of Austin's roses. They are full, lush, rounded in form and open to form a chalice that is an enchanting shade of rich yellow, almost gold. Strongly fragrant—old tea rose scent mixed with pure lemon. Stunning.

#### *‘The Lark Ascending’*

A stunning rose. And it's not just that it is preferred by my daughter Katie (something about an upcoming wedding), but a rose that looks halfway like a sophisticated bred rose and halfway like a wild or species rose. Words like: Delightful, exceptional, lovely, impressive effect, ravishing are used to describe this unique rose. It is tall (5') and slender. It is topped by clusters (up to 15) of semi-double, simple, pleasing, light apricot, nicely spaced blooms. They nod gently and last well in the vase. The light fragrance varies from bloom to bloom and varies from myrrh\* to tea\*\*. Very disease resistant and very repeat blooming.

#### *‘Scepter D'isle’*

The name comes from Shakespeare's play Richard II. A 4' x 3' upright shrub with flowers held well above the foliage on long stems. The color is soft pink. Blooms freely and over a long period, disease resistant with a strong myrrh scent. It was awarded the Royal National Rose Society's prize for fragrance.

#### *‘A Shropshire Lad’*

A vigorous growing shrub, 5' x 4', with virtually no thorns. Waxy leaves that impart disease resistance! Flowers a soft-peachy pink, very repeat blooming.

\*Myrrh scent is aromatic and anise-like, and found almost exclusively in English (Austin) roses.

\*\* Tea rose scent is, well, that of fresh tea. Tea roses were first imported to England in the 19th century and reminded the Brits of their imported black tea aroma. I'm wondering if it wasn't simply the proximity to the bricks of tea that ladened the ship's hold.

A further note on scent: flowers and their scents are not for you and me, but simply a strategy to attract pollinators and set seed. Blooms are simply an advertisement to pollinators, and fragrance too, attracts pollinators. Scent is usually activated when flowers are open and receptive to pollinators. As heat promotes pollen viability, flowers are usually more fragrant on warm, sunny days.

Good luck in your rose-growing endeavors — come by the Chadwick Garden in April/May to see the blooms!