

NEWS & NOTES

*of the UCSC FARM
and GARDEN*



Issue 55 February 1992

Jeff Arnett, Beth Benjamin, Mary Offermann, Editors

THE SECRETS OF DRY FARMING

Sunday, March 8th, 12:00 Noon to 2:00 PM
Louise Cain Gatehouse, UCSC Farm

Did you taste the gloriously rich flavor of the dry-farmed tomatoes available last summer? Are you concerned about yet another drought year, but can't bear to settle for store-bought produce? Come hear Jim Leap, Farm Operations manager, reveal the tricks and techniques of dry farming he has used so successfully at the Farm. Now is the time!

COMPOST AND VERMICULTURE WORKSHOP

Sunday, April 12th,
12 Noon to 2:00 PM
Louise Cain Gatehouse, UCSC Farm

Ann Lindsey, Docent Program Coordinator, will share her experiences of compost making with the help of our friends, the lowly worms. Ann is a most enjoyable speaker, and this workshop will improve your skills in producing the most essential element of a good garden. Making top-quality compost need not be a mystery!

SPRING PLANT SALE

Saturday & Sunday, May 2nd & 3rd
10 AM to 2 PM

Barn Theater Parking Lot, Corner of Bay and High Street

Here is your chance to obtain wonderful varieties of shrubs and perennials, carefully selected and nurtured by the skilled horticulturists from the UCSC Garden. All are acclimated to this area, and you will be introduced to many new members of the plant family. Please come: your garden will thank you, and this is one of our main fundraising events.

• T-Shirt Contest •

The Friends of the Farm & Garden are sponsoring a contest to design artwork for a T-shirt commemorating the "Roots and Shoots 25th Anniversary Celebration" in July. During the reunion and symposium, the T-shirts will be sold to defray the cost of the staging the event. Artist of the winning design will be awarded a gift certificate to the Spring Plant Sale. All entries must be submitted to Jeff Arnett, (c/o Kresge College, UC Santa Cruz, CA 95064) by April 30, 1992. Call 425-1750 for more information.

THE ANNUAL SPRING FRIENDS OF THE FARM & GARDEN PLANT SALE



Saturday, May 2, 1992

10 AM - 2 PM

Sunday, May 3, 1992

10 AM - 2 PM

**UCSC BARN THEATER PARKING LOT
BAY & HIGH STREETS**

The Annual Spring Friends of the Farm and Garden Plant Sale is back by popular demand! As with most herbaceous perennials (which comprise the bulk of the year's offerings) the plant sale is about to unfurl its succulent foliage from winter-dormant root stock. After a hiatus of four years, we are pleased to offer approximately 5000 container plants to the general gardening public. While it is a Herculean effort to stage this spring extravaganza, we do so for several reasons:

- 1) to provide the gardening public of Santa Cruz County with a source (arguably the only source) of organically raised container plants at very reasonable prices.
- 2) to generate income for the apprentice program's operating budget and to specifically reclaim ground lost to the erosive forces of recent and projected state budget cuts. Unfortunately, these cuts have slashed approximately \$25,000 from apprentice program, state-supported salaries over the last two fiscal years. Additionally, we could lose another \$18-20,000 in state salary support in the upcoming fiscal year. Hopefully, the money generated from the spring plant sale will help recoup some of these losses.
- 3) to provide apprentices with curriculum material and practical training in raising container plants organically. It will also dramatically increase their plant vocabularies and abilities to communicate cultural information about these plants to you—the gardening public.
- 4) finally, it provides a chance for the staff of the Farm and Garden to see old (and make new) gardening friends from around the county (albeit amidst the frenzy of a plant sale) and to exchange gardening ideas.

This year's featured collections include:

Organic vegetable starts

A whole host of 6-packs including lettuce and leaf crops—you too can grow all the requisite varieties and species to harvest your own "down to earth, upscale" salad mixes. We will also offer information sheets on cultural requirements and recommended salad recipes.

Summer stuff

Tomatoes—featuring that famous dry farmed variety. Early Girl peppers—hot ones, sweet ones, round ones, short ones, and especially Bull Horn "corno di toro" types. Basil—eight different varieties. Specialty spuds—blue ones, fingerlings, bakers, boilers, etc.

Cut flowers

An annual cut flower selection featuring asters, zinnias, agrostemma, ornamental sunflowers, saponaria, dahlias, statice, tithonias, etc.

Everlastings

Annual and perennials—statice caspia, statice perezessii, statice latifolia, ammobium, rhodantha, helipterum helichrysum, etc.

Herbaceous perennials

Cottage garden collection—This collection features many plants emblematic of the Farm and Garden—cottage pinks, delphiniums, verbascum, coreopsis, wallflowers, columbines, geums, centaurea montana, veronica, alpine asters, hollyhocks and many more.

Perennial herbs

Tarragon, rosemary, thymes, lavenders, sages, chives, marjoram, oregano and angelica.

California and Mediterranean native

Selected species.

Old fashioned roses

Finally, after many years of broken promises, we are proud to offer nearly 100 containers of Farm and Garden style roses. Some of these will be well-established 1 and 2-gallon plants, while others will be recently rooted 4" pots. Among the cultivars offered are: Austrian Copper, Bishop Darlington, Blush Noisettes, Buff Beauty, Cecile Brunner, Cornelia, Crimson Glory, Dortmund, Old Blush, Dr. Vanfleet, Will Scarlet and that age-old favorite, "Pig in a Poke" (unlabeled).



An annotated plant list will be mailed to Friends members in mid-April.-

Anyone interested in volunteering to help with the following plant sale-related tasks:

- plant inventory, labeling & sign making
- trucks to transport plants on sale day
- cashiering
- plant sales and information
- setup/clean up

please call Mark Sammons or Orin Martin at 459-2321 and leave a message. We hope to see you there amongst the dianthus and delphiniums.

--Orin Martin

Vision Statement
 Agroecology Program
 University of California, Santa Cruz
 January 8, 1992

The Agroecology Program's goal is to research, develop, and advance sustainable food and agriculture systems which are environmentally sound, economically viable, socially responsible, nonexploitative, and which serve as a foundation for future generations. Our interdisciplinary focus addresses the many interrelated parts of the entire food and agriculture system, at local, regional, national, and international levels. Priorities in our research and education activities include: increasing understanding of the social, economic, political, and ethical foundations of agricultural sustainability; establishing the ecological and agronomic basis for sustainable production systems; and demonstrating and facilitating the use of information critical to the adoption of these systems.



NEW DOCENT TRAINING TO START IN MARCH

Here is an opportunity to become involved in the Farm and Garden in a new way. Starting March 5th, a series of six Docent Training classes will be offered by the Agroecology Program. The training can be looked at as a crash course in organic farming and gardening methods, sustainable agriculture issues and research, and interpretive tour techniques. Focusing on the basic methods and messages of the Farm, the classes prepare docents to lead tours of the Farm for a variety of visitors. Friends' of the Farm and Garden members are especially invited to become docents! Come sample a docent-led tour, Sundays at 2:00 p.m. or Thursdays at noon. Below this schedule of classes are more details about being a docent at the Farm.

Schedule of Classes for 1992 Docent Training: March 5th - April 9th

Thursday, March 5 •1- 5pm, with evening session*	Orientation to Docent Training; Overview of Agroecology Program; Introductory tour of the Farm; History of Garden, Farm, and Agroecology; Friends of the Farm and Garden
Thursday, March 12 •1-5 pm	Interpretive training with Barbara Lauck: Public speaking; creating and giving tours; Interpretive exercises
Thursday, March 19 •1-5 pm	Organic garden, field, and orchard management at the Farm; Life Lab Science Program
Thursday March 26 •1-5 pm, at the Garden Project	Solar greenhouse; propagation; Soil fertility basics; composting; Tour of Garden Project; the Apprenticeship
Thursday, April 2 •1-5 pm, with evening session*	Issues in Sustainable Agriculture Agroecology research; Research stations at Farm; Research studies in conversion to organics
Thursday, April 9 •1-5 pm, with party 5-6 pm	Station to station interpretation; practice tours; evaluations; party.

*evening sessions include potluck dinner and presentations until 8:00.

Other Resources Available to Docents During and After Training:

- The 120 page Docent Manual provides excellent information for tours and more.
- Monthly docent meetings serve as ongoing educational sessions with guest speakers and special tour topics. Friends' Programs are excellent additional classes as well!
- The Docent Newsletter will keep you up-to-date on the ever-arising developments at the Farm, as well as a variety of on-going special events that are open to docents.
- The Agroecology Program library (the Reading Room), is always open for researching answers to questions that come up in the course of tours (or your own gardening!).

Responsibilities of Farm Docents:

Upon completion of the training, docents commit to volunteering a minimum of six hours a month. Docents can assist with the tour program in two ways: 1. leading general public tours (Sundays at 2:00 and Thursdays at 12:00), or leading special group tours; 2. getting involved with the tour program administration (helping to coordinate tours, working on newsletters or special programs). Additional volunteer opportunities can be arranged through the docent coordinator. Docents are asked to attend the monthly meetings and educational sessions. And finally, docents must pay a \$25.00 fee that covers the cost of the docent manual, pin, and T-shirt.

Why Become a Docent?

As a docent, you could get more involved with many of the projects and people of the multi-faceted Farm. Docents primarily introduce visitors to the Farm's 25 acres of organic gardens, fields, and orchards via general public tours, special group tours, and program events. But the potential for other involvement is seemingly endless. Docents are encouraged to volunteer alongside staff and apprentices, pursuing individual interests through hands-on participation.

Rewards of being involved with the Docent Program . . . As a Docent, you'd get to:

- share in the satisfaction of spreading some of the Agroecology Program's important messages and methods, while experiencing and sharing with others, the Farm's diverse colors, sounds, and fragrant breezes
- meet and interact with a lovely group of people: your fellow docents, who will come from many age groups and walks of life (ranging from UCSC students and staff, to homemakers, carpenters, lawyers, and retirees, and more)
- improve your public presentation skills
- learn that the gratitude of strangers makes up for the fear of speaking to them!
- learn how to apply environment-friendly techniques to your own garden

How to Apply for the 1992 Training

Just call the Docent Program coordinator's office at 459-3248 or mail in the reply form below. Even if you will not be able to attend all of the training sessions, I encourage you to apply. For more information call (408) 459-3248, or write to Ann Lindsey, c/o Agroecology Program, UCSC, 95064.

1992 DOCENT TRAINING REPLY

Yes, I would like to do the docent training. Please send me more information.

No, I can't do it this time, but please contact me about future trainings

Name

Address

Phone

(Please send to: Ann Lindsey, c/o Agroecology Program, UCSC, 95064)

EARLY SPRINGTIME RECIPES

For your dining pleasure we've decided to include recipes using vegetables you may still have in your winter gardens; if you didn't keep a winter garden, you surely can find these greens at one of the area's wonderful farmers' markets.

Mary's Swiss Chard with Walnuts

8-10 stalks Swiss Chard, trimmed, with leaves and stalks separated
1/3 cup walnuts, roughly chopped
4 tablespoons walnut oil
salt

Cut the chard into medium pieces, keeping the stems and leaves separate. Heat the oil and briefly saute the walnuts until they just begin to change color (if you cook them too long, they'll get bitter). Remove nuts and saute the stem pieces until softened. Add the leaves and salt and continue to cook until the leaves are tender. Serve in a warmed dish with walnuts scattered on top. Some people like to drizzle a little balsamic vinegar. It's also good if you saute some chopped onion with the stem pieces.

Beth's Fresh Sorrel Salad Dressing

1 large bunch sorrel leaves, stems removed (about 12-15)
5 sprigs of fresh basil leaves (or fresh tarragon)
1/2 cup fresh parsley leaves
1 clove garlic
salt and pepper to taste
1/2 cup olive oil
Fresh juice of 2 oranges

Combine all ingredients and whirl together in a blender until liquified. Add salt and pepper to taste and toss with any fresh lettuce salad.

Renee's Hearty Portuguese Kale Soup

1 tablespoon olive oil
1 quart chicken broth
3 medium potatoes, sliced
Freshly ground black pepper
1/2 pound smoked sausage, sliced 1/2 inch thick
1 medium onion, thinly sliced
1 large bunch (about 1 pound) kale, shredded
Salt

Heat the oil in a skillet and saute the sausage just until the fat is rendered: 3-5 minutes. Drain on paper towels and reserve.

Bring the broth to a boil with the onions and the potatoes and simmer 10 to 15 minutes until the potatoes are very tender. Mash the onions and potatoes in the broth with a potato masher or slotted spoon. Add the drained sausage slices and the kale. Bring to a boil and then simmer 3 to 5 minutes until the kale is tender. Taste for seasoning--add salt and pepper to taste. Serve piping hot. *Serves 4-6.*



✂ Past Encomiums ✂

We celebrated another festive and successful Holiday Party & Gift Boutique at the Darling House in December. Kima Murieta reported brisk sales of sundry items. Special thanks to the Latin American Ensemble for their inspiring music, the Darlings for hosting the affair and all those Friends who gathered to both set up the boutique and support the Farm and Garden with their purchases.

More recently, Mark Sammons, Agroecology Program Horticulturalist and Friends board member, enlightened over 100 would-be-pruners at the Winter Pruning Demonstration in January. To accomodate the over-flowing pruners, Mark's talk was moved outdoors and, eventually, into the orchard where branches gave way to his keen intellect and sharp shears. Rumor has it this was one of the most successful Friends' demos. ever. Thank you, Dr. Sammons!



O sweet spontaneous
earth how often have
the
doting

fingers of
prurient philosophers pinched
and poked

thee
, has the naughty thumb
of science prodded
thy

beauty how
often have religions taken
thee upon their scraggy knees
squeezing and

buffeting thee that thou mightest conceive
gods
(but
true

to the incomparable
couch of death thy
rhythmic
lover

thou answerest

them only with

spring)

--e. e. cummings



Alan Chadwick's Cherry Tomato and Anniversary Party

You'll notice that you have received a packet of tomato seeds with your newsletter. They're called Camp Joy Cherry Tomatoes, because the seed is grown up at Camp Joy in Boulder Creek, and offshoot of the UCSC Garden that has flourished since 1971. The original seed for these large, luscious, cherry tomatoes came from Alan Chadwick. We don't remember where he got it, but every year he grew great sprawling hedges up chicken wire of these vigorous fruiting vines, and Jim Nelson took seed with him to plant at Camp Joy. For the last several years, they have been carefully increasing seed, and it is now sold nationwide in Shepherd's Garden Seed catalog, receiving excellent reports from gardeners all over the country.

You could take advantage of dry farming techniques that will be taught by Jim Leap in early March and grow a hedge in your back yard that will supply these sweet rich tomato mouthsful all summer. Little kids love them. Big people do too.

The real reason we've sent them out is to remind you that the seeds we've planted for the 25th Anniversary celebration are growing well. Not only will we celebrate the 25th Anniversary of Alan's garden, but we'll mark the 21st year for the Farm and the 10th birthday for the Agroecology Program. Plans are firming up. Mark your calendars! Better yet, call Beth (408-338-4268) or Olivia (408-458-3609) and see how you can help create this event.

We've located about 500 ex-apprentices so far; we are starting to work with the Conference office to pin down facilities, and we have brainstormed ideas and possibilities and crated committees that welcome your participation. You should receive a preliminary announcement very soon. The actual final registration brochure and program should be mailed out in early April. Would anyone like to help us produce it? We are looking into ways to lodge visitors: camping facilities will suit some folks just fine, but we hope also to hear from you Friends who would enjoy hosting some fellow gardeners for the reunion weekend.

We're talking about flowers and barbecued vegetables, panels of reminiscences, progress reports and slide shows, renewals of friendships, and even a dance! This is going to be not only informational, educational, documentary, and inspirational, but also really fun.

--Beth Benjamin

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FRIENDS OF UCSC FARM & GARDEN
C/O Agroecology Program
UCSC Farm
Santa Cruz, CA 95064



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