Discover ways to engage in your campus & community food system in here!
Creating opportunities for students to receive credit
Organizing regional farm tours and food systems for
Hosting inspiring speakers, offering awareness-raising
Examples of FSWG activities include:
To improve our supply chain,
across experiential learning sites, curates open pollinated
and sustainable food system.
and basic needs efforts, and hosts outreach
events to build our village, while continuing to work with
security and basic needs efforts, and hosts outreach
events to build our village, while continuing to work with
Dining to improve our supply chain.

Interest in helping with next year’s Campus Food & Garden Guide
The Food Systems Working Group is always looking for new student leaders who would like to build upon
this year’s campus food and garden guide and bring new insights and creativity into the process!
For more information please contact Margaret Bishop, Campus Food and Garden Guide advisor, at
mbishop@ucsc.edu.

FSWG Leadership at the Fall 2019 Retreat at the UCSC farm.

FSWG collaboration partners include representatives from:
• Center for Agroecology & Sustainable Food Systems (CASFS)
• Community Agroecology Network (CAN)
• Dean of Students Office
• Right livelihood College
• UCSC Blum Center
• Education for Sustainable Living Program (ESLP)
• Campus Housing and Educational Services (CHES)
• Student Environmental Center (SEC)
• Sustainability Office
• Campus Gardens
• Interested UCSC Staff and Faculty
• UCSC Undergraduate and Graduate students
• State and National Student Empowerment Projects
How YOU Can Get Involved
To find out how to attend upcoming FSWG meetings about
exciting campus and community events and projects, visit
casfs.ucsc.edu or contact FSWG coordinators at ucsfswg@gmail.com. LIKE our page on FB under
Food Systems Working Group and LIKE our page to get updates on FSWG and our events.

Interested in helping with next year’s Campus Food & Garden Guide?
The Food Systems Working Group is always looking for new student leaders who would like to build upon
this year’s campus food and garden guide and bring new insights and creativity into the process!
For more information please contact Margaret Bishop, Campus Food and Garden Guide advisor, at
mbishop@ucsc.edu.
What you eat affects your body, your mind, your community, and the earth.

What’s a Food System?
Food arrives on your plate via a food system—a network of farmworkers, farmers, processors, packers, drivers, grocery stores, eateries, farmers’ markets, and you... a consumer and much more: an active partner in creating a more just and sustainable food system! The average food item you eat today has traveled 1,200 miles, and often those who harvest and process your food experience unjust working conditions. A sustainable food system embodies concepts such as local, just, organic, and equitable. What does your food system look like?

Why Local?
Buying local is gaining popularity, just like organic. Today we can buy anything, at any time, from anywhere on the planet. This may be convenient, but it comes with a cost: weakened local economies, fossil fuel pollution, and lower-quality, less-diverse types of food. Buying local helps small farmers survive and keeps money circulating within communities, provides fresh foods, and is produced without synthetic pesticides, synthetic fertilizers, or sewage sludge; bioengineering; or ionizing radiation. Organic meat, poultry, eggs, and dairy products come from animals that are given no antibiotics or growth hormones. Despite its success as an industry, organic alone does not solve issues of access, affordability, or just working conditions... more must be done.

Why Organic?
Organic food is better for you and for the environment. Organic food is produced by farmers who use renewable resources, conserve soil and water, and promote biodiversity to enhance environmental quality for future generations.

Why Sustainable?
A sustainable food system is environmentally sound, economically viable, socially responsible, nonexploitative, and serves as a foundation for future generations. A sustainable food system integrates production with processing, distribution, consumption, and waste management systems designed to enhance a community’s environmental, economic, and social health. By working together, farmers, consumers, and communities can create a more locally based, self-reliant food economy.

What can you do to feel better and to help grow a healthy food system:
- Visit campus Pop-Up Markets or explore local farmers’ markets to begin to connect to your food more.
- Plan healthy meals with friends and neighbors to work around sustainably grown food!
- Keep a journal of what you eat and how you feel, and connect with your peers and family.
- Advocate for a more just food system for workers, families, and the environment!
- Intern or volunteer with one of many campus organizations or farm and gardens at UCSC.
- Discover food access and basic needs resources available to help you at UCSC.
- Read this guide and find out how you can connect with the UCSC Food Systems Working Group!

The Roots of the Farm to College & Food Access Efforts at UCSC

By Tim Galarneau, Margaret Bishop, and Carlos Lemus

Over fifteen years ago, in the winter of 2003, UCSC’s Students for Organic Solutions (SOS) brought together diverse stakeholders of the campus food system at the annual Campus Earth Summit to discuss how to create sustainable change in the system, including the advantages of purchasing organic produce from local farmers. This grassroots effort was largely unsuccessful in garnering support from Sodexo—the largest food and facilities management services company in North America—which was then under contract to provide all the food to UCSC campus dining halls.

Sodexo was at the same time dealing with its own challenges. UCSC’s Students for Labor Solidarity—unhappy with the company’s labor practices—had organized to “dump Sodexo” in conjunction with campus labor unions. After a six-month student campaign the UCSC administration ended its 30-year contract with the company in June 2004, enabling Dining Services to contract directly with suppliers for the first time. This transition to an “in-house” service structure opened a crucial avenue to designing a more sustainable food system.

Early in this process, conversations between members of the Center for Agroecology and Sustainable Food Systems (CASFS), Community Alliance with Family Farmers (CAFF), and UCSC’s Students for Labor Solidarity built a broad coalition to create a sustainable food system for workers, families, and the environment! This coalition included the Produce Pop-Up; the UCSC Farm, an import-export partnership with the UCSC Farm and Gardens; the UCSC Community Agroecology Network (CAN); the Center for Agroecology and Sustainable Food Systems (CASFS); and UCSC’s Students for Labor Solidarity,…all of whom brought expertise in various aspects of sustainable agriculture and food systems.

CRAFTING THE PURCHASING GUIDELINES
Several months of meetings followed the 2004 Earth Summit as members of campus and community organizations came together as the Food Systems Working Group (FSWG; see inside front cover) to craft the details of a purchasing guidelines proposal. Included were representatives from the Center for Agroecology and Sustainable Food Systems (CASFS), Community Alliance with Family Farmers (CAFF), Comercio Justo (a student group working to bring Fair Trade-certified products to UCSC), the Community Agroecology Network (CAN), Students for Organic Solutions, and the Education for Sustainable Living Program (ESLP)…all of whom brought expertise in sustainable agriculture and food systems.
Based on undergraduate and graduate student feedback, as well as student and faculty support through Environmental Studies and Sociology, the Food Systems Working Group developed guidelines to assist Dining Services. These guidelines prioritize local/community driven, fair, ecological, humane, and healthful food vendors and products. In May 2004, the Food Systems Working Group formally presented these guidelines to UCSC’s Dining Services, with endorsements from 2,000 meal plan holders. Shortly after, UCSC Dining published the guidelines into its dining menu, and in 2005, UCSC implemented the collaborative FSMG model. UCSC Dining invests over $1.8 million annually in sustainable food sourcing.

Key to the success of the purchasing guidelines idea was the support of our past Dining Services director Scott Berlin and our current leader, Bill Prime. UCSC’s Dining Services leadership includes executive chef Josh Martin, and assistant director Clint Jeffries, who together continue to support increasing real and sustainable food sourcing, among other student-engaged initiatives.

Creating a Model

Each year UCSC’s Food Systems Working Group reviews the goals and guidelines for the campus food system in collaboration with Dining Services, making necessary adjustments based on student demand and operational feasibility. This process is done in conjunction with UCSC’s Campus Sustainability Plans; the current plan covers 2017-2022 (see sustainabilityplan.ucsc.edu). UCSC also helped shape the UC-wide sustainable food policy that includes an annual assessment (available online) providing information on the overall status of dining in terms of sustainable practices and the enhancement of student and staff education efforts around those practices (see ucsop.ucsc.edu/sustainability/policies/areas/sustainable-foodservice).

As UCSC’s Farm-to-College program expands, the “ripple effect” grows as well, with impacts not only on local organic food producers, food system workers, and campus chefs, but on thousands of students throughout the UC system who are more aware of their food, where it comes from, who grows it, and how their choices affect the larger food system. With its emphasis on student involvement, social justice issues, and educational opportunities, UCSC’s program offers unique lessons for others working to improve the sustainability of their campus food system.

The impact of efforts such as those taking place at UCSC and throughout the UC system can now be seen across the U.S. Over the past decade most contracted food service companies such as Aramark, Sodexo, and Compass Group have implemented sourcing and operational practices to meet the burgeoning demand for more sustainable campus food systems nationwide, while social movements introduce new campaigns and challenges for students to address.

Increasing Support for Slugs

In July 2014, former UC President Janet Napolitano allocated funding to the 10 UC campuses as part of the UC Global Food Initiative (UC GFI) to address food insecurity, sustainability, and justice. As more data was collected about the rates of food and housing insecurity for students in the UC system, the State of California allocated $18.5 million for the next three years to all 10 UC campuses to increase Basic Needs Programming that helps to meet the student need. At UCSC, the Basic Needs Working Group is developing programs to address student needs, including –

- Increased student support services through the Dean of Students Slug Support model: Slug Support provides emergency food resources such as Safeway gift cards, meal swipes to the dining hall, and dining services. These guidelines prioritize local/community-driven, fair, ecological, humane, and healthful food vendors and products. The program refers students to food pantries both on and off campus and makes referrals to CalFresh for support in the application process. In addition to food resources, Slug Support assists with housing needs such as awards to help pay for rent and utilities during an emergency as well as case management, based on the collaborative FSMG model. UCSC's Campus Sustainability Plans; the process is done in conjunction with student demand and operational feasibility. This process is done in conjunction with UCSC’s Campus Sustainability Plans; the current plan covers 2017-2022 (see sustainabilityplan.ucsc.edu). UCSC’s Campus Sustainability Plans; the process is done in conjunction with student demand and operational feasibility. This process is done in conjunction with UCSC’s Campus Sustainability Plans; the current plan covers 2017-2022 (see sustainabilityplan.ucsc.edu).

- CalFresh outreach: The Dean of Students (DOS) partners with Second Harvest Food Bank to assist students to sign-up for CalFresh. Second Harvest CalFresh buddies provide application assistance and renewals. CalFresh Ambassadors with the DOS Office drop-in information events and outreach events throughout the year.

- Food, Nutrition, and Basic Skills Workshops: This collaboration between Athletics & Recreation and CASFS, featuring Slug Support as well as activities led by our Dean of Students Ambassadors and Community Rentals Office with staff advising, seeks to empower students in food, housing, and financial wellness during their time at UCSC, through hosting free or low-cost nutrition, budgeting, and cooking workshops. Please check out our Basic Needs website, basic-needs.ucsc.edu, for an updated event and workshop calendar.

- Food security data analysis and communications: In partnership with the Blum Center, CASFS, and UC Institutional Research and Policy Studies, we launched the UCSC Basic Needs website (basic-needs.ucsc.edu) in winter 2018. The website offers an online hub for campus and community food access and basic needs resources. Many student engaged research projects, undergraduate and graduate, are linked on our website and the UCSC Blum Center as we continue our collective village building efforts.

- Non-transactional cafe: Cowell Coffee Shop. For the Peoples is a student-run cafe designed to increase student support access and serve as a non-transactional community hub woven into our campus food systems and broader Basic Needs efforts. The site provides venues for trainings, workshops, distributions, and building a connected culture of student engagement and support.

- Mobile Food Hub: The CASFS Mobile Food Hub is a non-transactional food truck which will primarily be stationed at Oakes College, but will also intermittently roam around campus for intake and onboard offerings. The Mobile Food Hub will operate as an extension and West Campus iteration of the Cowell Coffee Shop culinary program, and will regularly serve locally sourced lunches in addition to hosting mobile produce pop-ups and collaborative workshops and events. It will open to the public in 2022.

This year, we will continue supporting farm-to-pantry operations and linking campus leadership with empowering student voices toward building lasting change. Visit the UCSC Basic Needs website (basic-needs.ucsc.edu), an online hub for food, housing, and financial security resources, where we will be posting updates, event calendars, and further opportunities to get involved with the Basic Needs Working Group. See pages 6-7 of this guide for basic needs resources and further details.

For more information on farm-to-college and food access efforts please contact Tim Galanne, co-chair of the UC & UCSC Basic Needs Working Group at tgalanne@ucsc.edu or (831) 459-3248.
While efforts to formalize a local, organic, farm-to-college connection at UCSC are relatively new, the campus community has enjoyed for over 50 years organic vegetables, fruit, and flowers grown at the 30-acre UCSC Farm and 3-acre Alan Chadwick Garden managed by the UCSC Center for Agroecology and Sustainable Food Systems (CASFS). Since 2015, CASFS has been hosting a “Pop-Up” organic food market stand integrating food grown by students at CASFS with seasonal offerings from the downtown Santa Cruz Farmers Market.

Since the Summer of 2017, CASFS has integrated a Basic Needs Program into their daily operations to address student food insecurity. Produce from the UCSC farm has been regularly donated to the Slug Support Pantry, the SUA Food Pantry, Family Student Housing’s bi-weekly distributions, a weekly distribution for EOP students at the Academic Resource Center, and more. Over the past two years we have increased our production for Basic Needs, totaling over $60,000 in donations from the farms and gardens to student food security support on campus, made possible by undergrad student staff at the farm and students in the Food Systems Working Group.

Since 2004, CASFS staff members have also been involved in the campus Food Systems Working Group, collaborating with UCSC students, staff, and faculty to create a more sustainable food system on the campus. Daryl Wong and Kirstin Yogg, the CASFS Field and Research Land managers, have expanded the opportunities for students to be involved in growing food for campus cafeterias through a series of on-farm internships and work opportunities. Damien Parr, the CASFS Research and Education Coordinator, has worked with Katie Monsen of Environmental Studies to develop new UCSC classes and internships that incorporate hands-on farming and gardening activities. See pages 32-33 for details. Dig into the change happening on campus today! COVID-19 and Basic Needs Efforts: Since March 2020 students, staff, and faculty have adjusted protocols and programs to continue to meet student needs while ensuring safety for all. The CASFS Farm had suspended production until Fall 2020 while pivoting to source local, organic produce from the Santa Cruz Farmers Market Association, uplifting local farms into UCSC distribution and support channels. Programs such as the Slug Support Pantry and the Cowell Coffee Shop also shifted to provide appointment based, socially distanced guided, weekly pick-ups of fresh and prepared food, including weekly meal kits offering 10-12 meals per kit for individual and parenting students. In addition, Slug Support case management offers remote grocery e-gift card assistance, electronic meal swipes to access dining, as well as supplemental housing support and technology assistance to ensure students can be resourced amidst the crisis and challenges faced. For up to date access and program offerings this year, please check out basicsneeds.ucsc.edu.

UCSC Campus Food & Garden Guide

UCSC Food Access Resources

**On Campus**

**UCSC Slug Support**

Basic Needs Gap assessments to determine needs for food and develop a holistic plan

- UCSC Dining Meal Vouchers
- Safeway Gift cards
- Referrals to apply for CalFresh benefits
- Referrals to campus and community food pantries

Hahn Student Services 245
Open Mon-Fri 9 am-5 pm or by appointment

For direct assistance please contact the Dean of Students Office deansofstudents@ucsc.edu
(831) 459-4446 (Dean of Students Office Front Desk)
Leave a message while office is remote.
Check out the crisis schedule on our website: https://deansofstudents.ucsc.edu/

**Slug Support Pantry**

This fall the Slug Support Food Pantry will be partnering with the Cowell Coffee Shop for the Peoples to continue to distribute food to students.

We will be offering non-perishables, fresh produce, personal care products, and prepared food offerings, coffee, juices, etc. from the Cowell Coffee Shop.

We will have COVID-19 protocols in place, please visit Slug Support Pantry Distribution Sign-Up to sign up for an appointment.

**Food Access Resources**

**UCSC Slug Support**

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**Dean of Students**

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**Food Access Resources**

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We will have COVID-19 protocols in place, please visit Slug Support Pantry Distribution Sign-Up to sign up for an appointment.
Services
Snack Closet and Fresh Produce Distribution
Academic Resource Center, Room 216
Physical location closed until further notice
Contact: eopab540@ucsc.edu or (831) 459-4055

Cowbell Coffee Shop
The Cowbell Coffee Shop is a student-run cafe designed to increase food security by providing free food to all students. During COVID, the Coffee Shop has partnered with the Slug Support pantry to provide a variety of foods to students via online appointments. This includes meal kits, non-perishable goods, and fresh produce from local farmers’ markets. Due to remote conditions, the Coffee Shop has also been increasing its social media presence through the new UCSC Basic Needs Blog and the Youtube channel. Additionally, in the fall the Coffee Shop team will be operating a CASFS mobile Food Hub, which is a 16’ food trailer that will distribute a variety of foods.
Near the Cowbell College Dining Hall
Open Thurs 2-5:45pm, by appointment only

CASFS Mobile Food Hub
Coming soon
Oakes College
Visit basicneeds.ucsc.edu for details

711 E. Cliff Drive Santa Cruz, CA
95060 / (831) 423-5747 / 9 am - 1 pm, 2 - 5:30 pm

Saint Vincent De Paul
Distributions are held on: Monday - Friday from 10 am - 2 pm
210 High St #104. Santa Cruz, CA.
Contact: (831) 423-087

Community Food Hotline
Call for information (such as food pantries, food truck distributions) or referrals. Information also available in Spanish
Monday - Friday, 8 am - 4 pm
(831) 662-0991
thefoodbank.org/need-food

Dial 211
Information about community food banks and resources available via phone or online
211bayarea.org/find-help

For the most up-to-date food access resources, please visit the UCSC Basic Needs website basicneeds.ucsc.edu
Student Art: Helena Rae Boelcke

My name is Helena Rae Boelcke (They/Them). I’m a Junior Agroecology major! Affiliated with College Ten. I’m from Santa Barbara, CA. I am an artist in my spare time, with a focus on body-positive, inclusive, and colorful paintings and sculptures that celebrate the LGBTQ community. As a genderqueer artist, I find it essential to include bodies of all sizes, shapes, and genders in my work. As a sculptor and illustrator, I’m most inspired by pre-colonial and neolithic art (think Venus of Willendorf), as well as vibrant female artists like Georgia O’Keefe, Frida Kahlo, and Beatrice Wood. I never set out to create with an intention or an idea - my paintings and sculptures seem to come to life on their own. The themes of body positivity, radical self-acceptance, and the parallels between nature and the divine feminine frequently appear in my work. This piece, Dolores, channels the energy I experienced most in quarantine - finding deep solace and true self love through nature. Never before have I been given the space and time to truly explore what it means to be a human animal, scouting the backcountry of my hometown and growing flowers and fresh food in my garden. The more we look to nature, the more we will see our own beauty mirrored within her, and vice versa.

How does it work?
The Slug Support Pantry is open to any UC Santa Cruz student. All you need is your student ID! You will be asked to fill out our pantry intake form. This is required at every visit but some questions only need to be answered at your first visit.

We are a choice based, no limits pantry, meaning there are absolute-ly no limits on what you take or how many times you access the pantry in a week.

Location & Hours
We are currently operating out of the Cowell Coffee Shop for the People until further notice.
Fall 2020 Hours: Tues- Thurs 3-7

What’s in Stock?
They say “it takes a village,” and this saying is an apt description of how we’ve managed to put together the great variety of goods our students find at the SSP each Distribution Day. We’d like to show appreciation for the organizations that support our mission and recognize what they have done for our pantry and our community.

• CASFS stands for The Center for Agroecology & Sustainable Food Systems here at UCSC. These individuals work hard for this Pantry, bringing their produce where it’s dearly needed in an effort to build an ecologically and socially responsible food system in the local community.
• The Cowell Coffee Shop crafts those delicious tastes-like-home-made (because it is) meals we distribute weekly. Most popular so far are their build-your-own burritos, complete with chicken, rice, beans, salsa, sour cream and the tortilla, all prepared in the kitchen located just above the Pantry by your fellow banana slugs.
• Carnival Services donates offerings from the various retail locations on campus. Our students enjoy the snacks, candy bars, and cereal options!
• Santa Cruz Community Farmers’ Markets Partnerships between CASFS and market vendors make farm fresh produce available to our patrons at the SSP. We primarily feature produce from Happy Boy and Live Earth Farms.
• Second Harvest Food Bank is an external organization we are very familiar with at UCSC as a partner with the Dean of Students, and resident of its offices pre-quarantine. Its representatives still offer remote assistance and advocacy in applying for the state food benefits program CalFresh. Students of the Pantry can also thank SHFB for their morning scramble, as most of the staples found in the Pantry are donated to us from this local food bank!
COVID-19 Adaptations

In March, 2020 UC Santa Cruz limited access to its campus to minimize the risk of spreading COVID-19. Staff and students packed up their belongings and dived into remote operations. Amidst all of the chaos and uncertainty the Slug Support Pantry team was hard at work crafting a plan to ensure food distributions continued throughout the spring quarter and into the summer. We wanted to make sure that students had access to food but also minimize the risk of spreading COVID-19. We utilized data from two surveys sent to our patrons to inform our operations.

Like many other on campus pantries we developed an appointment based system where patrons could pick up pre packed bags of pantry staples with options to add produce. Throughout spring quarter we were able to reflect on our current process and ideate on ways to improve it. We decided to go back to our choice based pantry motto. We adapted our current appointment system by having a staff member load items selected by a patron into a basket. The patron picks up their basket of items and packs their own bag.

How do we keep the pantry safe?

• Moving into the Cowell Coffee Shop with an entrance and exit to maximize social distancing
• Appointment based system-students schedule their slot prior to open hours
• Sign in has moved to a QR format
• Staff handles all product
• Patrons pack their own bags
• Frequent sanitation of surfaces
• Frequent hand washing
• Masks are mandatory

To Sign Up for an Appointment:

Please visit Slug Support Pantry Distribution Sign-Up. We encourage you to bring your own bag! Your items will be placed in a basket and set outside the coffee shop space to pick up. Sign-in will happen using a QR code. Scan with your cellphone & input your Student ID. If you are feeling sick or need accommodations to access the Slug Support Food Pantry, please email deanofoffudents@ucsc.edu.

How Can I Help?

Your contributions help alleviate food insecurity at UC Santa Cruz! Donate to the Slug Support Pantry Fund

How and What Should I Donate?

If you would like to donate items to the Slug Support Pantry contact Basic Needs Coordinator Estefania Rodriguez, erodr122@ucsc.edu.

New Leaf Markets is a business started here in Santa Cruz which aims to stock locally-grown natural, organic food sustainably produced by farmers, ranchers and fishers. In its growing success, New Leaf has spread while maintaining its roots as an ally to many local nonprofits. One of the most in demand products that we have received from New Leaf has been locally baked bread!
For the full text of the commitment, see casfs.ucsc.edu and select the “Farm-to-College” link.

Annual events, from the UCSC Athletics & Recreation’s Cornucopia (formerly Fall Fest) and the Harvest Festival to the Spring Strawberry and Justice Festival and the UCSC Dining’s Annual Local & Organic Tasting Fair, offer a chance to learn more about the work that the Food Systems Working Group is doing to meet UCSC’s Real Food Campus Commitment.

Measure 43

In Spring 2010, UCSC undergraduates voted overwhelmingly to approve Measure 43, the Sustainable Food, Health and Wellness Initiative. Measure 43 generates funding each year from student fees and public speaker funds, and upcoming events supported by Measure 43 funding on page 24. Learn more about Measure 43, how to apply for student fees and other activities designed to promote a healthy campus food system that enhance students’ understanding of the food system and their food choices. You can read about some of the student projects and events supported by Measure 43 at casfs.ucsc.edu. See the Farm-to-College link. casfs.ucsc.edu/farm-to-college/measure-43-initiative

UCSC has been a leader in sustainable food and agriculture systems research, education, and public service for more than 50 years. Through the work of the Center for Agroecology & Sustainable Food Systems (CASFS), UCSC students, apprentices, staff, and faculty have developed cutting-edge programs in food systems and organic farming research and extension, national and international work in agroecology, an internationally known apprentice training course, an award-winning children’s garden, and much more. Members of CASFS have also played key roles in developing UCSC’s model farm-to-college program and UC’s Global Food Initiative. These efforts reflect our dedication to increasing the understanding and practice of environmental and social sustainability in the food and agriculture system.

UCSC has its own organic farm and a world-famous organic garden, managed by CASFS. The 30-acre UCSC Farm and 3-acre Alan Chadwick Garden serve as outdoor classrooms and research sites for students and faculty interested in organic farming and gardening, agroecology, and sustainable agriculture (see pages 48 and 49).

The UCSC Farm is also home to Life Lab, a science-based garden and nutrition education program for preschool-middle school students that offers internship opportunities throughout the year (see page 16). "Food, What?!", a program that uses food and farming as a vehicle for youth empowerment, is also based at the Farm (see page 16).

To learn more about upcoming events, activities, and other information about CASFS, including student job, internship, and volunteer opportunities, see casfs.ucsc.edu and sign up for email updates at bit.ly/casfsupdates. The UCSC Farm & Alan Chadwick Garden are closed to the public until further notice for the health and safety of the UCSC Community.

Volunteer & Internship Opportunities

Students can get involved in the Center for Agroecology and Sustainable Food Systems through classes, internships, and workshops. For information on internships and other student activities at CASFS, contact Damian Parr, dparr@ucsc.edu, (831) 359-8710.

The Environmental Studies (ENVS) Internship Office also lists CASFS-related internships: Contact Chris Krohn, ckrohn@ucsc.edu or call (831) 459-2104. Read more about ENVS internships on pages 32.
The role of the Campus Sustainability Council (CSC) is to foster and support student initiatives for developing sustainable practices on campus. As established by ballot measures 9 and 14, CSC obtains $6 in campus fees every quarter to provide grants for registered UCSC student organizations. These grants are used to put on programs and events that create, implement, and monitor environmentally sound practices on campus as established through the protocol outlined in the Blueprint for a Sustainable Campus. These organizations additionally facilitate greater collaboration amongst students, the administration, staff, faculty, and the community.

Volunteer & Internship Opportunities

We would love to have new members for the fall 2020-2021 school year! We accept applications every fall for students interested in becoming a council member. Please email css@ucsc.edu or visit us at enviroslug.csc.org for more information.

Education for Sustainable Living Program (ESLP)

200 Heller Drive
Santa Cruz, CA 95064
(831) 459-1714
eslp.enviroslug.org

CONTACTS: Student co-chairs can be reached at eslp@ucsc.edu. The Education for Sustainable Living Program (ESLP) is a collaborative space focused on reshaping the way we learn within academia, embracing student agency, and providing opportunities to engage in issues of social and environmental justice. By using models of horizontal learning and critical pedagogies, ESLP supports student facilitated Action Research Teams and a Spring Series. ESLP fosters a space where individuals can internalize sustainable ability & social justice and apply it to academia and greater society. Our program is guided by the Blueprint for a Sustainable Campus for the University of California, Santa Cruz - created by Enviroslug. Take the class: ESLP is offered every spring quarter. It can be found under the Rachel Carson College through UCSC portal.

ESLP has many positions available: internships and volunteer opportunities. For more info, contact the student organizers at eslp@ucsc.edu, or call enviroslug office (831) 459-1714.

Volunteer & Internship Opportunities

Internship opportunities for the People of Color Sustainability Collective are offered at the end of spring quarter for the following academic year. Interns work collaboratively with other campus Resource Centers. PCSC student interns learn about and engage with environmental issues while gaining leadership, facilitation, event planning, project management, and research skills.

Kresge Community Gardening Cooperative

kresgegardencoop.weebly.com

CONTACTS: Kresge Garden Co-op Core, garden-coop-core@googlegroups.com

The Kresge Garden is a beautiful one-third acre site nestled between the Porter Meadow and Kresge College, abundant with fruits, vegetables, and herbs. And people in recent years the gardeners have tripled the garden's size, built a greenhouse, planted a food forest, and started many exciting projects for you to get involved in this year. See page 50 for more!

Volunteer & Internship Opportunities

Interns teach standards based science, gardening, and sustainable agriculture concepts to local school (preschool-middle school). Interns receive training in garden-based science education, working with children, concepts in organic gardening, environmental education, games, songs, activities, and much more. Internships are available Fall, Winter, Spring, and Summer Quarters, for 2 or 5 credits. Contact Amy Carlson at (831) 459-4035, amy@lifelab.org.
Food, What!? on the UCSC CASFS Farm

1156 High Street
Santa Cruz, 95064
(831) 459-4576
foodwhat.org

CONTACT: Irene O’Connell
EMAIL: Irene@foodwhat.org

OUR MISSION STATEMENT: FoodWhat!? is a youth empowerment and food justice organization using food, through sustainable agriculture and health, as the vehicle for growing strong, healthy, and resilient teens. We partner with low-income and struggling youth across Santa Cruz County to grow, cook, eat, and distribute healthy, sustainably raised food and address food justice issues in our community.

Volunteer & Internship Opportunities
Interns work with staff and/or high school-age youth on a variety of projects. Farm interns assist in getting the farm up and running in the Spring and then support the ongoing operations throughout the season. Media interns document the youth’s journey through their time in FoodWhat and participate in marketing and social media. Admin and Development interns help support line core non-profit operations. Internships are available Fall, Winter, Spring, and Summer Quarters, for 2 or 5 credits. Contact Irene O’Connell at (831) 459-4576, Irene@foodwhat.org. Unfortunately, we are not accepting interns at this time.

Program in Community & Agroecology (PICA)

PICA offers Garden Workdays 2-3 days a week: rain or shine! We meet in A-Quad at the entrance to the Village at UCSC. Students can choose between a variety of hands-on activities including digging garden beds, pulling weeds, building compost, planting veggies, and sow- ing seeds. A free garden grown organic lunch is always served! Please visit our website, https://uscpica.wixsite.com/uscpica, for more information regarding upcoming sustainability events, workshops, and internship opportunities.

Student Environmental Center (SEC)
Rachel Carson College Commons, Room 210
200 Heller Drive
Santa Cruz, CA 95064
(831) 459-1714
sec.enviroslug.org

CONTACTS: Carmen Gutierrez (staff advisor) and Student Co-chairs
EMAIL: cgutier9@ucsc.edu (staff), seclead-group@ucsc.edu

Our mission is to collaborate with the University to find ways to imple ment environmentally sound practices on campus. As a fully regis tered student organization founded in summer 2002, the SEC serves as a central space for existing student environmental organizations, and encourages the development of new projects.

We currently have campaigns fo cused on the ten topics highlighted in the Blueprint for a Sustainable Campus. We are a campus-wide organization based at Rachel Carson College where we hold the majority of our organizational meetings. We have weekly Steering Commitee meetings, where we determine the course of our organization. These meetings are open to the the community (see the SEC website for the most up-to-date meeting times).

Volunteer & Internship Opportunities
The SEC has many positions available in leadership as well as internships and volunteer opportunities. We are looking for creative and passionate students interested in building their leadership skills and helping to make UC Santa Cruz a sustainable campus!

We meet on select Wednesday evenings in the Rachel Carson College Red Room.
For more info contact the Student Co-chairs at secconnector@ucsc.edu or call the SEC office at (831) 459-1714.

Real Food Challenge

Oakes College, Room 311
150 Heller Drive
Santa Cruz, CA 95064

EMAIL: Margaret Bishop
EMAIL: mbishop@ucsc.edu

The Real Food Challenge works in conjunction with student leaders and administrators across the state to create and implement clear guidelines and best practices that prioritize local, organic, and socially responsible purchasing as well as waste reduction and green dining facility standards. This will support the health of consumers and work ers, local economies, the environment, and California agriculture. As a project of FSWG, students work with their peers and partners in UCSC Dining to undertake a range of activities, including engaging their peers through popular education and advancing food sourcing assessment to better understand relationships and opportunities for change in the campus food system.
Find out more at realfoodchallenge.org.

Volunteer & Internship Opportunities
Through internships and projects of the Food Systems Working Group you can get involved with the SEC. Contact Tim Galarneau at tgpodaer@ucsc.edu.

UCSC Arboretum
Located on Empire Grade, between the East and West entrances to the UCSC campus
(831) 502-2998
arboretum.ucsc.edu

EMAIL: arboretum@ucsc.edu
The UC Santa Cruz Arboretum was founded in 1964 just before the first students started attending UCSC. It is a botanical garden that promotes drought tolerant plants from Mediterranean climates around the world that are appropriate for the Central Coast. Using drought-tolerant plants not only saves water, it reduces the greenhouse gases produced in the pumping and purifying of water for gardens.

In addition to having the largest collection of Australian plants outside of Australia, the Arboretum cultivates the largest collection of conifer genera in the world, the largest collection of New Zealand plants outside of New Zealand, “primitive flowing plants,” dozens of endangered species from around the world, and the largest collection of Dudleya anywhere. The collection also includes plants that are edible, utilitarian, or that have indigenous uses.

The Arboretum’s gardens are open every day from 9 a.m. to 5 p.m. and are free to UCSC students.

Volunteer & Internship Opportunities
The Arboretum accepts interns and volunteers year round. Internships may be in horticulture, conservation, education, sponsored species, habitat restoration, plant taxonomy, various topics about native plants, or science writing, among others.

For internships and work study jobs contact: Brett Hall, California Native Plant Program Director, brett@ucsc.edu, (831) 502-2304.

For volunteering and internships with the Amah Mutsun Relearn ing Garden Program contact Rick Flores, Curator of California Native Plants, r molest@ucsc.edu, (831) 502-2310.

Banana Slugs for Animals
SOAR Student Organization
(831) 427-2998
facebook.com/groups/29417064795/
EMAIL: slugsforanimals@gmail.com

Banana Slugs for Animals is an on-campus group at UCSC that focuses on education about animal agriculture and food alternatives to animal products. This group is also great for those who are vegan, vegetarian, or interested in the veg diet. You don’t have to be vegan to join! All individuals are welcome!
The Cowell Coffee Shop: For the People

Located in Cowell College near the heart of eastern campus, the Coffee Shop also serves as a community space for students to study and connect with peers. Post-pandemic, we plan to utilize the cafe to hold village events: open mic evenings, movie nights, hosting student organizations’ gatherings, curated dinners, and more. Through these events, we hope to nourish and foster student engagement within our UCSC community.

Starting next year, the Coffee Shop team will be rolling out our CASFS Mobile Food Hub: a 16’ food trailer that will serve lunch, distribute produce, and travel around campus to offer food at special events and workshops. It will primarily be stationed at Oakes College to balance out our basic needs presence geographically on campus. The trailer will have a rotating menu that seeks to celebrate the diverse culinary diaspora of our students at UCSC and be rooted in the use of local, seasonal produce.

We recognize that the food security conversation needs to shift toward a more comprehensive basic needs framework, and hope that the Cowell Cafe and Mobile Food Hub can operate as nexus points for engagement and access to our support systems. Students often face overlapping needs and crises during their time in college - housing and financial security are tied to and affect food access, nourishment, and overall wellness. We envision a future where hunger is not normalized as part of the college experience.

We believe that by creating a non-transactional community hub woven into our campus farms and broader local food system, we are creating a glimpse of what such a future on campus could look like. Though these spaces do provide emergency food relief, they are additionally designed for students to congregate, eat, learn, collaborate, and participate in every aspect of our food system, from seed to kitchen.

Follow us on our Instagram: @cowellcoffeeshop

Recipe: Umeboshi Plums

This ancient Japanese technique of salting and pickling plums is uniquely sour and salty. Some people call them the “secret of longevity” being preserved fruit, they are incredible umami flavor bombs you can use for the rest of the year.

You’re looking for yellow japanese plums that are just ripe, but not yet soft. If some of your ume are still a little green, put them in a paper bag and let them ripen in a warm place for another day or two.

Don’t use any plums with bruises or discoloration. Wash your plums thoroughly and then carefully dry with paper towels or a very clean rag. Then remove the stems without piercing the skin. The easiest way to do this is by carefully poking them out with a bamboo skewer.

Sterilize your container by rinsing it with boiling water and wiping it down with alcohol or a rinse free sanitizer solution. An ideal container would be a cylinder shaped urn with an open top. A large mason jar or a deep pan works as well. Weigh your pitted plums, and add 10% of the total weight in salt (e.g. 10 lbs of plums, 1 lb of salt). Add a splash of high proof alcohol to prevent mold. Mix thoroughly with well washed hands or a sanitized rubber spatula and put into your container. Cover the plums with saran wrap and then put a plate over the top of the plums, followed by a weight of roughly 4kg to exert pressure on the urine while you are sweating them. Put in a dark cool place.

After about 2 or 3 days, check your urine. If they have released some water, reduce the weight on the plate down to about 2 kg. A week later, this is your opportunity to optionally add red shiso if you can find it. Take the red shiso and strip it off the stem. Wash and spin thoroughly. Massage in 10% of the weight of salt into the shiso and pour off any of the bitter liquid that it releases. Add your salted shiso to the plum and water mixture and put back the saran wrap over the plums and shiso. The shiso will add aroma as well as dye the umeboshi to their signature darker shade. Place the plate back on top, this time without a weight.

Wait 3-4 weeks and then strain the plums, reserving the delicious ume-zu (plum vinegar) for use in cooking. Lay the plums and shiso out on a cooling rack and put them out in the sun for 3-4 days, depending on the intensity of the weather (3 days for 60 degrees and foggy, 1 day for 90 degrees and sunny). Bring them in at night - tanuki love umeboshi! The dried plums can be stored in a sanitized jar and will keep for several years. Pulse the dry shiso in a spice blender and use it as a garnish or seasoning.
CASFS Mobile Food Hub Trailer Wrap Design Contest Winner Announcement

CASFS is proud to announce the winner of the Mobile Food Hub Design Contest: Elijah Solow-Ohashi!

Current UC Santa Cruz students who are enrolled through the 2020 fall quarter were invited to submit designs for the wrap design contest for the new CASFS Mobile Food Hub. The Mobile Food Hub is a 16 foot kitchen trailer that will be regularly stationed on the UC Santa Cruz campus beginning in fall of 2020. It will travel across campus for meals, food events, and educational collaborations to advance basic needs support. The trailer is the latest addition to UCSC Basic Needs food access resources directly connected with Cowell Coffee Shop non-transactional cafe. It was a difficult deliberation with a dedicated student and staff review and selection committee. The selected artist received a departmental award for their contributions of $1,000 as well as two runner up students receiving $250 for their efforts! Congrats to all who entered and contributed their creativity and enthusiasm for the mobile resource trailer wrap!

For more information on the CASFS Mobile Food Hub, please see page 5 of the guide and visit basicneeds.ucsc.edu

Again, many thanks to everyone who participated!

Love Poem: Dandelion

The hills are my home.
I wave hello to the bees,
and watch over the tides.
I live among the cows
and the crocus.
I live among the
coffeeshops and pigeons.
A fairy godmother of sorts,
I grant your every wish.
I’ve learned to be unafraid
of new beginnings,
to feel at ease in
empty valleys, and
playgrounds filled with laughter.
And my only wish,
is to bring a little magic
to the places I inhabit.

Planting Guide

Throw out your collection of bottled up fears
And tend to your garden
Of shames and worries.
Apprende a sentir segura en tu propio cuerpo
Deja que tu mente florece con orgullo
Water your hopes
And light a candle
to your everyday triumphs.
See the world
Through brand new eyes.
Stretch your arms
up like branches
Take up the space
you were never allowed
Climb to the top of the jungle gym
Run in the halls.
Let yourself be present,
Feel your feet touching the floor
the pen across the page
Make a friend,
Make a mistake,
Make it better.
Notice how the light hits the trees,
How the shadows hover
over the leaves.

Thank you so much for your beautiful poetry Milo!
The Demeter Seed Library & Much More!  
Student projects funded by Measure 43

The Demeter Seed Library of UCSC involves local farmers, gardeners, students, and biologists who believe in the importance of preserving the genetic heritage of our food. In a seed library, a community can store its rare heirloom varieties of seeds. We hope to present an alternative to the industrialized and patented mainstream seed system. We seek to preserve biodiversity and provide free, heirloom, high-quality seeds to people. We want to create a living seed library, not just a vault of frozen seeds.

Through free seed “lions” and exchanges, the library helps small gardeners and mid-sized organic farmers gain access to locally adapted organic varieties. We hope to decrease our community’s reliance on large seed companies and are strongly opposed to the patenting of genetic heritage of our food.

Measure 43 (M43) has funded a variety of campus staff- and faculty-advised projects. In addition to the Demeter Seed Library (at left), M43 grants included support for —

- The Slug Support Program Student Pantry, providing summer and fall food sourcing grants (located at the Cowell Coffee Shop) with healthy and sustainable food options. For more info on the Pantry and how we can support you please contact our front office at (831) 459-4446.
- Student-led Instruction and Peer Outreach at the Kresge Garden, designed by students with a space led through peer-facilitation providing garden internships and partner programs that are flourishing. To plug into the Kresge Garden check out kresgegardengroup.coop.weebly.com or contact us through: garden-coop-core@googlegroups.com. See more about the Kresge Garden on page 50.
- The Program In Community & Agroecology (PICA). PICA provides a unique approach to teaching students about sustainable food systems, as well as providing opportunities for students to gain garden-based skills. Measure 43 provides funding for PICA staff and students to connect campus gardens via collaborative meetings and sustainability events/programs, while also providing hands-on education to students in civic agriculture and the local food system during garden work groups. For more info check out: pica.ucsc.edu.
- Fostering Collaboration amongst UCSC, Calabasas Elementary School, and Watsonville Families. This project integrates garden-based education, undergraduate research, and community outreach to inspire UCSC students to help address food and educational inequity in the Watsonville community. Among other activities, UCSC students worked with the staff, faculty, and youth of Calabasas Elementary School to implement hands-on, garden-based curricula for first through sixth graders in the after-school enrichment program.
- Rachel Carson College Garden Course hosted by Rachel Carson College and the Food Systems Working Group. M43 supports the student-run garden course offered quarterly. For more information see page 53.

In addition to supporting grants, Measure 43 co-sponsored over 30 programs and events in 2019–2020 including the Sustainability Tent at Athletics & Recreation’s Cornucopia, Fall Harvest Festival, Slugs in the Kitchen workshops offered through Athletics & Recreation (opers.ucsc.edu) and the annual Strawberry and Justice Festival.

Further, Measure 48 supports a team of student interns conducting research and analysis on campus food purchases to better understand how to increase local, organic, humane, fair, and socially just relationships with those who harvest, process, and distribute food we consume at UCSC.

In the coming year we are looking to increase partnerships to support student food access and security as an important commitment for ensuring no UCSC Slugs go hungry. With the development of the UCSC Basic Needs Working Group we will be working closely to advance new efforts, campus food procurement, and K-12 dining options. With respect to bridging UCSC with high school age youth, CASFS has partnered with food What3?, to develop a toolkit highlighting GFI funds set up hoop house infrastructure to continue to support production for Basic Needs through the winter at the UCSC Farm.

Students interested in further involvement in M43 efforts please feel free to contact Tim Galarneau at tgalarne@ucsc.edu.
The Real Food Calculator Project

In February 2012, former Chancellor Blumenthal signed The Real Food Campus Commitment, pledging UC Santa Cruz to purchase food that not only truly nourishes but also acknowledges producers, consumers, communities, and the earth (see page 13).

The Real Food Calculator is a tracking system that works to increase UCSC Dining’s purchases of “real food,” a holistic term for a value-based food economy. Food purchases are classified as “real food” if they meet one of four categories:

• Local and community based: Food purchases can be tracked to locally owned and operated farmers and businesses. Food products travel fewer miles and support the local economy.

• Humane: Classification for animals that are raised in a stress-free environment, without hormones and unnecessary medication.

• Fair: Workers in all aspects of the food production system, including harvest, distribution, and food preparation, have access to safe conditions, a fair wage, and equal opportunity employment.

• Ecologically sound: Farmers and business owners run food production operations with sustainable practices such as renewable energy, alternative agriculture, and preserving natural resources.

Purchase qualifications are then categorized into a Real Food criteria that works like a stoplight, using green, yellow, and red categories to track the amount of sustainable food on campus. The stoplight creates a visual representation of whether a food product meets the Real Food criteria. For example:

**GREEN LIGHT:** Meets the standard of real food
• Produced fewer than 150 miles away
• Independently owned businesses and farmers

**YELLOW LIGHT:** Counts as real food
• Produced fewer than 250 miles away
• 50% of ingredients must meet Real Food criteria

**RED LIGHT:** does not meet Real Food criteria
• Existing labor violations
• Disqualifying ingredients: high fructose corn syrup, caramel coloring
• Producer is known to be a Concentrated Animal Feeding Operation (CAFO)

The objective of the Real Food Calculator is to remove or replace non real food purchases (red) with real food (green).

The Real Food Calculator effort at UCSC also informs and engages meal plan holders, UCSC Dining administration and staff, and other stakeholders interested in sustainable procurement through partner events such as UCSC Dining’s Annual Local and Organic Tasting Fair to quarterly workshops and real food coding parties!

This project is driven by the UCSC Food Systems Working Group’s (FSWG’s) partnership with UCSC Dining. If you would like to get involved by helping use the Real Food Calculator to assess dining hall items, increase engagement with meal plan holders, or if you have any feedback on the project, please contact Tim Galarneau at tgalarne@ucsc.edu with “Real Food Calculator” as the subject and “Like” the UCSC Food Systems Working Group Facebook page to follow our activities.

The past Real Food Calculator student leaders, Oscar Garcia and Morgan Bundrant audit dining purchases to support a more just and sustainable food system at UCSC!
A Leader in Sustainability
UCSC Dining continues to be a leader within College & University Food Service in the area of sustainable dining programs. We are the 4th largest dining operation in the UC System, and Food Management Magazine recognized us as the 34th largest dining operation in the country. As a large-scale operation, our choices influence and inspire the dining industry to continually innovate in the areas of sustainability and social responsibility.

Buy Fresh, Buy Local
UCSC was the first campus in the nation to become a “Buy Fresh, Buy Local” partner. We support local farmers and regional economies, and buy local foods as often as possible. Local foods consume fewer fossil fuels during transportation, since their farm-to-table journey is shorter.

We emphasize the significance of local and sustainable food on “Farm Fridays,” where our chefs create special dishes using local, organic, or ecologically sound ingredients. This strengthens our partnerships with local growers and ecologically responsible vendors. Connect with us on social media to know when our Real Food suppliers return!

UCSC DINING ACCOMPLISHMENTS
2017-2020 Grade A on pete’s Vegan Report Card
2015 Environmental Protection Agency Award for Waste Source Reduction
2014 Guinness World Record for World’s Longest Granola Bar
2012 Real Food Challenge Commitment
2012 Princeton Review Top 10 Cool Schools
2011 PETA’s #1 Vegetarian Friendly Campus in the Nation
2010 Plenty Magazine’s Greenest Cafeteria Award
2009 Regional Winner of the National Association of College & University Food Services Culinary Competition
2008 UCSC Chancellor’s Achievement Award for Diversity
2005-2018 Multiple Awards at the City of Santa Cruz Clam Chowder Cook-off annual fundraising event

Social Responsibility and Commitment to the Environment
UC Santa Cruz Dining recognizes the vital role we have in a sustainable food system. Our programs include:

• Supporting our campus community by purchasing organically grown produce from the UCSC Farm, run by the Center for Agroecology & Sustainable Food Systems.
• Serving 100% organic locally-roasted coffee, including beyond-fair-trade coffee from CAN (Community Agroecology Network; see page 15).
• Participating in food drives to support Second Harvest Food Bank.
• Acting as the community’s largest student employer, providing job experience and skills for 900+ student employees.
• Providing a living wage, full benefits, and professional development programs to our diverse body of food service workers.
• Purchasing fair trade and sustainable foods and goods whenever possible.
• Hosting our annual free Local & Organic Tasting Fair each April.
• Celebrating local foods via Food Day each October.
• Participating in Food Systems Working Group meetings and events, and Global Food Initiative collaborations such as Swipes for Slugs, which helps feed students in need.

Vegetarian/Vegan Options
Vegetarian and vegan foods generally require fewer resources (water, land, fertilizers) to produce, and are in high demand among our community. We offer plenty of veggies and meatless options at every location and during every meal period.

Our Real Food Commitment
UCSC Dining works actively with the Real Food Calculator team to assess our volume of Real Food purchases. “Real Food” is a holistic term for food that is sustainable, local, humane, and fair.

Waste Reduction & Education
As part of a comprehensive sustainability program, educating our students about waste reduction is a prime focus of UCSC Dining. We highlight this environmental issue with the help of our Sustainability Intern and the campus Zero Waste Team.

We encourage our guests to sample foods in the dining halls before asking for a plateful. Our “trayless” dining style also encourages smaller portions, helping to reduce food waste that is caused “when one’s eyes are bigger than one’s stomach.” Our Sustainability Intern periodically conducts “Waste Buffets” at the dining halls, collecting and displaying the food waste generated by our guests, before it reaches the dish return. This creates a visually jarring display of food waste that encourages our guests to be mindful to ask only for as much food as they will realistically eat. Our efforts have also reduced our water consumption by over 1 million gallons per year.

Building awareness around recycling and composting has been extremely effective; in fact, in 2010 all of the dining hall trash compactors were converted to solar-powered compost compactors. We simply have less and less trash in our facilities. Conducting our events with Zero Waste practices also limits the amount of trash sent to landfill. In 2015, UCSC Dining won the Environmental Protection Agency’s award for Waste Source Reduction!

Commitment to Quality
UCSC Dining prides itself on providing an excellent guest experience. Our talented and passionate culinary team participates in quarterly workshops to enhance their skills, keep up on the latest trends, and learn new cooking styles. The results are exciting menu offerings each quarter.

We believe a successful business is dependent on a healthy environment and we are actively working...
**Cafés and Restaurants**

*Visit dining.ucsc.edu/eat to see what’s open today*

**Banana Joe’s:** Located near the Crown College fountain, this quick mart has everything you need, and is open late! Featuring a grill menu and a big selection of grab-and-go cooler items with plenty of snack options. This is the home of our online grocery store, with a wide selection of natural and organic foods to stock your apartment kitchen, all with the flexibility of using your meal plan—see grocery.ucsc.edu.

**Terra Fresca Restaurant & Coffee Bar:** Located above the Colleges Nine & Ten Dining Hall, Terra Fresca serves fine California cuisine, specializing in local, organic, seasonal, and sustainable menus. Amidst the redwood trees, it’s perfect for students, faculty, and staff to enjoy a special lunch.

**Perk Coffee Bars:** With 3 locations in the academic campus core (Baskin Engineering, Earth & Marine Sciences, and the Physical Sciences Building), the Perk is a quick stop for organic espresso, coffee, and tea, plus sandwiches, pastries, and snacks.

**College Eight Café:** Located across from the Rachel Carson/Oakes Dining Hall, this is the spot to grab a quick coffee or bite between classes. We proudly serve organic, local Mission Hill Creamery ice cream, made by RCC alumnus, Dave Kumec.

**Oakes Café:** Located downstairs beyond the Oakes academic buildings, this café is the perfect spot for a grilled chicken sandwich, famous breakfast burrito, charbroiled burger, or acai bowl. Late night hours make this a popular student hangout.

**Stevenson Coffee House:** A favorite spot for delicious sandwiches, soups, salads, and quiche. Features a full espresso bar and delicious home-baked goodies every day (like our famous Fudgies!).

**UCSC Catering:** Let the talented staff at UCSC Catering make your event spectacular and delicious! From small meetings to large-scale events, we promise convenience, sustainable practices, and competitive prices. When you choose UCSC Catering, you’re supporting the large team of students we employ!

**FLEXI Dollars are accepted at all locations, including independent on-campus eateries.**

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**Regional Seasonal Availability**

**California Central Coast**

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Get Academic Credit
Studying the Food System

Courses (2020–21)

ANTHROPOLOGY (ANTH)
• 110F Evolution of Human Diet
• 120X Cultures of Sustainability & Social Justice
• 110K Culture through Food
• 110Y Feeding California
• 146 Anthropology and the Environment
• 179 Slavery in the Atlantic World
• 194U Environmental Anthropology: Nature, Culture, Politics

COMMUNITY STUDIES (CMMU)
• 186 Food & Agriculture Social Movements

RACHEL CARSON COLLEGE (RCC)
• 55 Service Learning Practicum
• 56 Media Internships for Sustainability
• 61/161 Education for Sustainable Living Program
• 61C Designing a Sustainable Future
• 99 Rachel Carson College Garden Internship

151A Sustainability Praxis in the Environmental Humanities
• 151B Innovation and Professionalization for Sustainability Designers
• 151C Sustainability Laboratory Tools, Techniques, and Applications
• 155/162 Sustainability Internship/Practicum Internships
• 160 Developing Leadership to Accommodate Environmental Education
• 161 Education for Sustainable Living Program

COLLEGE NINE (CLNI)
• 70 Colleges 9 & 10 Community Garden
• 105 Researching Food Sovereignty

COLLEGE TEN (CITE)
• 105 The Making and Influencing of Environmental Policy
• 110/110B Service Learning

ENGLISH (ENGLISH)
• 80S Sustainability Engineering and Practice

ENVIRONMENTAL STUDIES (ENVS)
• 80F Sustainable food systems
• 130A/L Agroecology and Sustainable Agriculture/Lab
• 130L Social Justice and Sustainable Agriculture
• 130C Field Experiences in Agroecology and Sustainable Food
• 133 Agroecology Practicum
• 143 Sustainable Development
• 147 Environmental Inequality/Environmental Injustice
• 149 Environmental Law & Policy
• 151 Environmental Assessment
• 161A Soils and Plant Nutrition
• 170 Agriculture and Climate Change

Environmental Studies (ENVS) Internship Program

Internships are another great way to get academic credit for studying about and participating in the food system. The Environmental Studies Internship Office currently has dozens of internships available at the campus farm and gardens including the Life Lab program, the FoodWhat?! youth empowerment program, and the Education for Sustainable Living Program (ESLP; see page 33). Off-campus internship opportunities include numerous farms in Santa Cruz County, the Santa Cruz Farmers’ Markets, the Homeless Garden Project, Christiansen Associates Garden and Design, Food Chain Radio show, and at public school Life Lab programs. All of our internships can be done for credit (or you can also volunteer). These internships can satisfy upper division, lower division, and exit requirement class work. They represent the best of experiential education: taking your classroom and knowledge of sustainable agriculture practices and principles. Emphasis is on small-farm systems. Enrollment is limited. Lectures will be held in person if possible, and will be updated by campus regulations. (If campus continues to be remote for winter & spring quarters, we will hold this class remotely as well.)

As outlined by Chancellor Larive, remote instruction is halted for the entire fall quarter due to Covid-19 and the health and safety of the UCSC community. Contact information is included under each of these listings—please reach out for possible hands-on opportunities in winter and spring 2021.

Center for Agroecology & Sustainable Food Systems Farming and Gardening Internships

ENVS 83, 84, 133B, 143B
Two- and five-credit internships at the UCSC Farm or the Alan Chadwick Garden near Merrill College. Activities include field and garden scale food production, research, and education.

We are in the process of designing a combined remote internship for fall 2020 for all of CASFS. Stay updated at the ENVS Internship Website or by contacting the organizers below.

CONTACT: Damian Parr, (831) 359-8710, dmparr@ucsc.edu, Chris Krohn, (831) 459-2104, ckrohn@ucsc.edu or esintern@ucsc.edu

Rachel Carson College Sustainability Minor Pilot Program

Rachel Carson College’s Sustainability Studies minor is designed for students who want to work in the sustainability field, pursue green entrepreneurship and startups, and become agents of the change needed to protect the environment in an equitable and effective way. The Sustainability Studies minor offers a model for new college-based undergraduate curricula and pedagogies and emphasizes the central academic role of UCSC’s college system on the campus. The minor is highly interdisciplinary, and open to all UCSC students. For information and enrollment details, please see rachelcarson.ucsc.edu/academics/Minor/index.html or contact the Academic Coordinator for the minor via the Carson Advising Office at carsonad@ucsc.edu.

Internships in College Gardens

Rachel Carson College, Kresge Garden, Stevenson Garden, and Colleges 9 & 10 Garden

College Affiliate Course or ENVS 83 Credit Fall, Winter, Spring 2018-19
Learn and practice ecological horticulture at our many College Gardens sites and the Program in Community & Agroecology (PICA). Time in this two-unit Environmental Studies internship is split between weekly group lessons and direct field experience at an on-campus garden of your choice.

CONTACT: Blake Redding, bredden@ucsc.edu, Chris Krohn, ckrohn@ucsc.edu or esintern@ucsc.edu

Life Lab Garden Classroom Internships

ENVS 83, 84, 133B, 143B
We are not offering any internships for this fall; check back later for winter and spring internships!

CONTACT: Cara Wild-Sundell, cara@lifelab.org, lifelab.org

Education for Sustainable Living Program (ESLP) Action Research Teams (ARTs)

CLEI 61 and 161
Education for Sustainable Living Program (ESLP) is a collaborative space, focused on reshaping the way we learn within academia and redefining sustainability. Essentially we do this by creating two courses, made by the students for the students! The Winter Training Seminar (CRSN 160) teaches students how to become the campus sustainability project through action research teams (ARTs). These ARTs are featured as a discussion section in our Spring Series (CRSN 161/61), where students attend guest lectures and participate in relearning sustainability.

We are committed to dismantling hierarchies and embracing student agency. We provide opportunities to engage in issues of social and environmental justice, and hone in on critical organizational skills. Please email us or look at our website if you are interested in becoming a facilitator, intern, volunteer, or a paid art organizer with us.

CONTACT: edp@ucsc.edu, eslp.enviroslug.org

Get Academic Credit
for Hands-on Opportunities

LATIN AMERICAN & LATINO STUDIES (LASL)
• 5 Intro to Human Rights and Social Justice
• 30 Social Movements in Latin America
• 80 Latinos in the U.S.
• 112 Immigration and Assimilation
• 152 Consumer Cultures between the Americas
• 175 Migration, Gender, and Health
• 194X Extractivism and Socio-Environmental Conflicts in the Americas

OAKES
• 67/167 The Politics of Food. Labor and Social Justice

SOCI OCY (SOCY)
• 130 Sociology of Food
• 152 Body and Society
• 168 Social Justice
• 172 Sociology of Social Movements
• 178 Sociology of Social Problems
• 184 Hunger and Famine
• 1956 Somatics and Food Pedagogies

Field Experiences in Agriculture and Climate Change

Academic Credit for Hands-on Opportunities

Sustainable Food Systems

Get Academic Credit for Hands-on Opportunities

ACADEMIC YEAR 2020-2021
Harvest Festival Week
October 5–11, 2020
The 2020 Harvest Festival will be a weeklong series of fun virtual activities for all ages, with live streamed musical performances, a lecture on agroecology from a panel of experts, and much more! Visit casfs.ucsc.edu/news-events/events/harvest-fest.html for details. The Harvest Festival is supported in part by Measure 43 funding.

Local and Organic Tasting Fair
Held around Earth Week in April 2021 (event pending Covid-19 and remote instruction)

The UCSC Farm & Garden Organic Pop-Up
From October through June, UCSC students run the Organic Produce Pop-Up twice weekly located in Quarry Plaza and Rachel Carson College. Due to Covid-19 and Remote Instruction, Produce Pop-up will not currently be on-campus. Check casfs.ucsc.edu or follow UCSC Produce Pop-Up on Facebook or on Instagram at @ucscproducepopup for more info and an up-to-date schedule.

For information, email ucscproducepopup@gmail.com or see casfs.ucsc.edu.

CASFS Quarterly Lecture Series
Beginning fall quarter, the Center for Agroecology & Sustainable Food Systems will host a quarterly lecture series on topics related to agroecology and sustainable and equitable food systems. The first lecture in the series, entitled “The evolution of agroecology as a practice, a research discipline, and a social movement,” will take place online on October 7, 2020 at 1:30pm. This free event will feature a panel of agroecology experts from across the U.S. followed by a Q&A session. For more information and registration instructions, visit bit.ly/fallagroecology.

For information on future events in the quarterly lecture series, visit casfs.ucsc.edu or sign up for email updates at bit.ly/casfsupdates.

Strawberry & Justice Festival
May 2021 at the CASFS Hay Barn or via Zoom (stay tuned for more details at FSWG’s Facebook page)

The Strawberry & Justice Festival is an annual festival in the month of May at the CASFS Hay Barn. It is a FREE campus and community event with a focus on good food, fun, and education! The event includes a panel discussion of social justice and environmental topics related to strawberry production, live music, and more! Come enjoy free organic strawberry treats and drinks while you learn more about the issues regarding labor and environmental impacts surrounding one of the most economically important crops grown in our region.

Your Neighborhood Farmers’ Markets
See santacruzfarmersmarket.org for details on the Live Oak, Felton, Downtown Santa Cruz, Scotts Valley, and Westside farmers’ markets.

UCSC CAMPUS FOOD & GARDEN GUIDE
Community Organizations & Programs

California Certified Organic Farmers (CCOF)
2155 Delaware Avenue
Suite 150
Santa Cruz, CA 95060
(831) 423-2263
ccof.org

CCOF is a full-service organic certi-
fication agency and trade associa-
tion passionate about certifying, edu-
cating, advocating, and promot-
ing organic. Founded in 1973, CCOF
remains the largest and one of the
oldest organic certifiers in North
America with over 2,700 certified
members: farmers, processors,
ranchers, retailers, and others.
CCOF believes that buying organic
is a direct investment in the future
of the planet and works to grow the
organic market and its members’
businesses by educating consumers
and advocating at the state and
national policy level. For more infor-
manation, visit www.cccof.org.

California FarmLink
CA FarmLink Central Coast Office
335 Spreckels Dr.
Aptos, CA 95003
cafarmlink.org

Established in 1999, California
FarmLink supports beginning,
limited-resource, immigrant and
other underserved farmers state-
wide. FarmLink was certified as a
Community Development Financial
Institution (CDFI) in 2013 - one of
the first agricultural CDFIs in the
nation focused on serving small
farmers. Our partnerships with
farmer training programs, govern-
ment agencies, impact investors,
and other nonprofits help farmers
learn and improve business man-
agement, obtain financing, and
secure land tenure.
FarmLink provides access to land
and capital to build a diverse and
sustainable farming community
that includes women, people of col-
or, immigrants, young and old, who
are consistently under-resourced
and under-capitalized. These farm-
ers are the future of a healthy,
regionalized food system.

Volunteer & Internship
Opportunities
FarmLink offers internships to stu-
dents with experience in agriculture
or related fields. Intern tasks have
included:
• Working with realtors, county
assessors, agricultural commis-
sioners, the web and classified ads
to seek new land opportunities for
aspiring farmers.
• Assisting with workshop develop-
ment.
• Media outreach.
• Developing technical assistance
materials (handouts and bro-
ches) and translating these
materials into Spanish.
Contact us at info@cafarmlink.org
to get involved!

La Manzana Community Resources/Nutrition Programs
521 Main Street
Watsonville, Ca 95076
(831) 724-2997
9 am - 12 pm, 1 pm - 4:30 pm
communitybridges.org/lmcr/
EMAIL: info@cbridges.org

La Manzana Community Resources (LMCR) is a part of the non-profit organization Community Bridges, which seeks to foster economic independence and address social inequities in the Latino community.
LMCR consists of a drop-in center, Adelante, a Learning Center, and Nutrition Programs including Latino 5 A Day and the Power Play Pro-
gram.
Our Nutrition Programs work with Food Stamp-eligible families in the Central Coast (Santa Cruz, Mon-
terey, and San Benito Counties) and provide nutrition education
to combat the burgeoning rates of obesity in low-income communities and the resultant chronic dises-
s such as diabetes. Internships are available within the Nutrition Programs. Screening questions about COVID-19 are required when visiting. Masks and social distanc-
ing required.
Volunteer & Internship
Opportunities
Opportunities for interns include outreach to community-based organizations, youth organizations, retail markets, and the media to
come the community about the importance of eating fruits and
vegetables and exercising daily as a means to prevent overweight and
obesity. A flexible schedule is neces-
sary, as an intern may find him/her-
self attending fairs and festivals on
the weekends. Bi-lingual, bi-cultural
students are especially encouraged
to apply. An intern can expect to
work anywhere from 10-30 hours a
week depending on availability and
the Nutrition Program selected.

Community Bridges Meals on Wheels
519 Main Street
Watsonville, California 95076
Phone: 831-688-8840
Fax: 831-688-8802
Email: info@cbridges.org
communitybridges.org/meals-on-
wheels/
CONTACT: Lisa Berkowitz, Program
Director
EMAIL: LisaB@cbridges.org

Meals on Wheels for Santa Cruz
County enhances the lives of older
adults by offering quality meals,
nutrition education, and caring
human contact. Meals are deliv-
ered to homes and served at senior
dining centers, which are located in
Live Oak, Ben Lomond, Santa Cruz,
and Watsonville. The centers offer a
daily hot meal to adults 60 years of
age and older.

Volunteer & Internship
Opportunities
We rely on the generous support of
hundreds of Santa Cruz volunteers
to help deliver meals to homebound
seniors and to serve in our dining
centers. Please join us!
Email your completed volunteer
application to hr@cbridges.org,
and learn where your passion and
skills fit best. Applications can also
be sent by mail or dropped off in
person to 519 Main Street, Watson-
ville, CA 95076. We are open M-F
from 9am to 5pm.
You can also contact Volunteer
Recruitment at (831) 688-8840.

Homeless Garden Project
PO Box 617
Santa Cruz, CA 95061
(831) 426-3609 office
(831) 423-1020 farm
homelessgardenproject.org
CONTACT: Claude Rosen, Volunteer
Coordinator
EMAIL: clauder@homelessgarden-
project.org

The Homeless Garden Project teach-
es the principles of ecological sus-
tainability and cultivates communi-
ty by bringing together people from
every walk of life in the beauty and
serenity of our 3.5 acre certified or-
ganic farm. We also offer transition-
al employment, job training, and
support services to people who are
experiencing homelessness through
our farm-based enterprises. We also
accept EBT at our Farm Stand.
This year, we are proud to announce
that we will be accepting EBT at our
Farm Stand. The farm is located on
Shaffer Road, off Delaware Ave, and
operates Tues - Fri, 10am - 2pm, &
Sat-Sun 10am-4pm.

The Homeless Garden Project
519 Main Street
Watsonville, California 95076
Phone: 831-688-8840
Fax: 831-688-8802
Email: info@cbridges.org

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adults by offering quality meals,
nutrition education, and caring
human contact. Meals are deliv-
ered to homes and served at senior
dining centers, which are located in
Live Oak, Ben Lomond, Santa Cruz,
and Watsonville. The centers offer a
daily hot meal to adults 60 years of
age and older.

Volunteer & Internship
Opportunities
We rely on the generous support of
hundreds of Santa Cruz volunteers
to help deliver meals to homebound
seniors and to serve in our dining
centers. Please join us!
Email your completed volunteer
application to hr@cbridges.org,
and learn where your passion and
skills fit best. Applications can also
be sent by mail or dropped off in
person to 519 Main Street, Watson-
ville, CA 95076. We are open M-F
from 9am to 5pm.
You can also contact Volunteer
Recruitment at (831) 688-8840.
Second Harvest Food Bank Santa Cruz County

Second Harvest Food Bank Santa Cruz County provides food to over 75,000 people a month through a network of nonprofit partners and nutrition distribution sites including food pantries, soup kitchens, shelters, and community drive through distributions. Second Harvest is in the top 2% of healthiest food banks in the nation, with more than 60% of food distributed being fresh produce. We host outreach programs to educate and activate the public around community hunger and food insecurity, bilingual nutrition education programs to ensure clients have the information they need to make healthy choices, and bilingual CalFresh (SNAP) outreach and application assistance.

Volunteer & Internship Opportunities

Help is needed with food sorts, food drives, bilingual nutrition education and outreach, policy advocacy, data/evaluation project, digital design. For opportunities, contact Volunteer Program Manager, Jael Salinas at jael@thefoodbank.org or (831) 232-8141.

County of Santa Cruz Health Services Agency

Go For Health!
1070 Emiline Ave.
Capitola, CA 95010
(831) 454-4027
http://www.santacruzhealth.org/HSADivisions/PublicHealth/CommunityHealthEducation/HealthyEatingandActiveLiving/GoForHealth.aspx

CONTACT: Kristal Caballero
EMAIL: kristal.caballero@santacruz-county.us
Initiated in 2004, Go for Health! (GFH) is a collaborative that brings together over 30 agencies to reduce obesity in Santa Cruz County. Our community agencies address obesity prevention through innovative food security strategies, health and wellness education, parent engagement, safe and active transportation, youth leadership, farm and garden education and more.

Volunteer & Internship Opportunities

Go for Health and its partners are looking for motivated interns for moving the health and wellness agenda forward. Activities include policy advocacy, community building, member communications, and research and implementation of Go For Health objectives. All of these activities can be done virtually/remotely given COVID-19 prevention practices.

United Nations Declaration on the Rights of Peasants and Other People Working in Rural Areas “Book of Illustrations”


Sophie Holin
She/Her/Hers
Environmental Studies 2018
Stevenson College Affiliate
Hometown: Concord, MA

I am an illustrator with experience in and passion for social and environmental justice issues. I work with nonprofits to engage and broaden their audience by portraying their mission through fresh and powerful visuals that transcend barriers and tap into universal values.

Instagram: @soph.ieholin

For updates on hunger and nutrition policy efforts:
CONTACT: Joel Campos at (831)498-4123
joel@thefoodbank.org

For information on year-round food drives and special events:
CONTACT: Aracele Salgado
EMAIL: aracele@thefoodbank.org (831) 498-4119

Student Art: Sophie Holin
The Center for Agroecology and Sustainable Food Systems
Strategic Planning Year to Refresh Programming

The Center for Agroecology & Sustainable Food Systems (CASFS) is an education, research, and public service organization, and officially a research center of the Social Sciences Division of the University of California, Santa Cruz (UCSC). The organic UCSC Farm and Chadwick Garden anchor our production, research, and education activities; however, CASFS work extends beyond the limits of these physical spaces to engage the campus, the local community, and beyond. CASFS hosts innovative agroecological research and offers educational activities including practical training in organic farming and gardening, undergraduate classes, labs, internships, research projects, and service learning. We engage in community education through gardening workshops, and farmer field days at the UCSC Farm. CASFS has led the charge for more sustainable food procurement on campus and for bringing greater food security to UCSC students in need and on all ten UC campuses.

CASFS has been a national leader in the progress we’ve made toward building a healthy and just food system. There’s more to do, and CASFS will continue leading us forward.

—CASFS Director Stacy Philpott

Staff and faculty affiliates spent 2019-20 assessing how CASFS can continue to push the sustainable food movement forward. To provide faculty and staff with the opportunity to thoughtfully craft a vision for the decades ahead, the Center took a year off from running the 50+ year Apprenticeship Program. Since our October graduation of the 2019 apprentices, we have turned our focus to the review and revitalization of the program as part of organizational planning for the whole center. Late in 2019, CASFS initiated a year of programmatic review and planning, breaking out into thematic groups to thoughtfully assess every aspect of the Center, including the Apprenticeship, facilities, community engagement, undergraduate education, and others. We are excited to embark on this journey toward improving our programming in order to continue to advance sustainable food systems. Our strategic plan will continue to guide and enhance CASFS work for the next 5 years.

Our year of strategic planning has produced the following:

- Refreshed Mission, Vision and Values:
  - CASFS Mission: Our mission is to advance agroecology and equitable food systems through experiential education, participatory research, agricultural extension, and public service.
  - CASFS Vision: We envision an equitable food system that empowers local communities, builds relationships, and nourishes all people and the environment.
  - CASFS Values: The work of CASFS is rooted in collaboration and innovation. We are committed to fostering diversity throughout the Center and equity in access to food, resources, and knowledge. From the soil to the table, we value service and operate with a commitment to respect, transparency, integrity, and accountability.

- CASFS Equity Statement:
  - The ‘equity integration’ design team created an equity statement and implementation plan for use across CASFS. We envision this work will be core to CASFS work moving forward. The goal of the equity statement is to create a road map for integrating equity in the design and implementation of education, research, and other programs at CASFS. The equity statement will help CASFS establish an environment where staff, program participants, and visitors feel welcome, included, and connected at CASFS, fostering a culture of belonging. Prioritizing equity at CASFS is pivotal for the Center to effectively and successfully carry out its mission, as equity is essential to create a food system that is fair, just, and accessible by all.

- Clarified Organizational Development and Plan:
  - A Refreshed and Revised Apprenticeship Program (details coming soon!)
  - Plans for expanding Research and Extension activities with transformational, natural science, social science, education, and evaluation work
  - A Leadership Development Plan and Social Enterprise Model to maximize undergraduate student engagement in all CASFS activities (from production to food preparation)
  - Creation of the CASFS Student Committee
  - We proposed the formation and inclusion of a currently enrolled undergraduate student committee consisting of CASFS student staff including site staff, basic needs staff, and FSWG members, geared toward undergraduate students. This group will be essential in serving the vision, needs and interests of the student populations, having a stake in decision making processes, given students’ central role on campus and in the functioning of all CASFS sites. This group will allow for more cross-pollination between students involved in all CASFS programmatic areas. Members of the student committee will serve as representatives in other CASFS committees to further student interests throughout CASFS.

…and more!

Stay updated at casfs.ucsc.edu, and our Facebook page and our Instagram @ucsccsafs!
Upcoming student internship, employment, and volunteer opportunities will be posted on our website as they arise!
Retailers, Restaurants & Cafés in Santa Cruz

Featuring BIPOC-owned Restaurants in Santa Cruz

The Food Systems Working Group at UCSC recognizes that the systemic inequality of the broader U.S. is present within our own city in Santa Cruz. As individuals, we have the ability to create change, much of which can begin in our own communities. As an organization, it is our responsibility to utilize our privilege and platform to take tangible steps to aid in the dismantling of injustices and disparities within our own community toward an equitable future.

As one step of many to come, we have featured a piece uplifting Black, Indigenous, and People of Color (BIPOC)-owned businesses. For many small businesses, COVID-19 has taken and continues to take a toll, and as members of our community we have an important role to play in supporting them. Below is a compilation of BIPOC-owned restaurants and pop-ups we are striving to uplift in Santa Cruz. This list is indefinite, and if you are aware of other BIPOC-owned establishments in Santa Cruz county that are not listed, please contact us at ucscfswg@gmail.com.

Veg on the Edge
African/American vegan fusion
Available on DoorDash
Instagram: @vegontheedge
https://vegontheedge.com

Nahna Eritrean
1502 Pacific Ave
Santa Cruz, CA 95060
(831) 359-7125
Eritrean food
https://downtownsantacruz.com/go/nahna-eritrean-food

Oswald restaurant
121 Soquel Ave
Santa Cruz, CA 95060
(831) 423-7427
African craft comfort food
oswaldrestaurant.com

Areperia 831
Instagram: @areperia831
Areperia 831
Email: vrinda@areperia831.com
Woman-owned Venezuelan Arepas: Vegan, vegetarian, and gluten free
areperia831.com

Coco’s Chicken and Waffles
1855 41st Ave
Capitola, CA 95010
Instagram: cocochickenandwaffles
Facebook: Coco’s Chicken and Waffles
Speciality chicken and waffles
https://www.yelp.com/biz/coco-chicken-and-waffles-capitola

Persephone
7945 Soquel Drive
Aptos, California 95050
(831) 612-5551
Instagram: @persephonestaurant
Menu changes seasonally and sources locally ranging from Italian to Middle Eastern
https://showtimepizzeria.com

Showtime Pizzeria
7960 Soquel Dr, Ste E, Aptos
(831) 662-3362
Authentique Italian pizza
https://showtimepizzeria.com

San Marcos Charquito
Tacos y Tortas
Facebook: @SanMarcosCharquito
Phone: (831) 888-6697
Mexican restaurant
https://www.facebook.com/San-MarcosCharquito

Bantam
1010 Fair Ave.
Santa Cruz, CA 95060
(831) 425-6533

New Leaf Community Markets
1210 41st Avenue
Capitola, CA 95010
(831) 479-7987

Shopper’s Corner
625 Soquel Avenue
Santa Cruz, CA 95060
(831) 429-1804

Staff of Life
Natural Foods Market
1266 Soquel Avenue
Santa Cruz, CA 95062
(831) 423-8632

Wild Roots Markets
(formerly New Leaf)
13159 Hwy 9
Boulder Creek, CA 95006
(831) 338-7211

Food Bin
1130 Mission Street
Santa Cruz, CA 95060
(831) 423-6328

Restaurants/Cafés
Areperia 831
Serving Area Code 95060
info@areperia831.com
Venezuelan Food. Catering! $ | $5

Bantam
1010 Fair Ave.
Santa Cruz, CA 95060
(831) 420-0101

Pizza, salads, local, organic
Take-out only | $5

Black Point Market
21400 E Cliff Drive
Santa Cruz, CA 95062
(831) 475-3356
Sandwiches | $5

Burger.
1520 Mission Street
Santa Cruz, CA 95060
(831) 845-5300

Vegetarian options |

Companion Bakeshop
2341 Mission Street
Santa Cruz, CA 95060
(831) 252-2253
Organic bakery, local products, organic coffee | $5

Coco’s Chicken & Waffles
Capitola Mall
1855 41st Avenue
Capitola, CA 95010

retailers, restaurants & cafés in santa cruz
<table>
<thead>
<tr>
<th>Retailers &amp; Restaurants in Santa Cruz</th>
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<tbody>
<tr>
<td><strong>India Jove</strong></td>
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<tr>
<td>418 Front Street</td>
<td>Santa Cruz, CA 95060</td>
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<tr>
<td><strong>Kelly’s French Bakery</strong></td>
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<tr>
<td>402 Inglis’ Street</td>
<td>Santa Cruz, CA 95060</td>
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<tr>
<td><strong>Laili Restaurant</strong></td>
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<tr>
<td>1038 Cooper Street</td>
<td>Santa Cruz, CA 95060</td>
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<tr>
<td><strong>Pizzeria Avanti</strong></td>
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<tr>
<td>1712 Mission Street</td>
<td>Santa Cruz, CA 95060</td>
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<tr>
<td><strong>Malabar Café</strong></td>
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<tr>
<td>514 Front Street</td>
<td>Santa Cruz, CA 95060</td>
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<tr>
<td><strong>Michael’s on Main</strong></td>
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<tr>
<td>2591 Main Street</td>
<td>Soquel, CA 95073</td>
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<tr>
<td><strong>Mobo Sushi</strong></td>
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<tr>
<td>205 S. River Street</td>
<td>Santa Cruz, CA</td>
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<tr>
<td><strong>Pacific Thai</strong></td>
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<tr>
<td>319 Pacific Ave</td>
<td>Santa Cruz, CA 95060</td>
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<tr>
<td><strong>Penny Ice Creamery</strong></td>
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<tr>
<td>913 Cedar Street</td>
<td>Santa Cruz, CA 95060 &amp; 820 43rd Ave</td>
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<tr>
<td><strong>Pizzeria Avanti</strong></td>
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<td>353 Sequel Avenue</td>
<td>Santa Cruz, CA</td>
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<tr>
<td><strong>Ristorante Avanti</strong></td>
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<tr>
<td>1917 Mission Street</td>
<td>Santa Cruz, CA 95060</td>
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<tr>
<td><strong>River Café</strong></td>
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<tr>
<td>415 River Street</td>
<td>Santa Cruz, CA 95060</td>
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<tr>
<td><strong>Rosie McCann’s</strong></td>
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<tr>
<td>1220 Pacific Avenue</td>
<td>Santa Cruz, CA 95060</td>
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<tr>
<td><strong>Sabad Thai Cuisine</strong></td>
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<td>1218 Mission Street</td>
<td>Santa Cruz, CA</td>
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<tr>
<td><strong>Sala Thai</strong></td>
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<td>353 Sequel Avenue</td>
<td>Santa Cruz, CA</td>
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<tr>
<td><strong>Santa Cruz Mountain Brewing</strong></td>
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<tr>
<td>402 Inglis’ Street</td>
<td>Santa Cruz, CA 95060</td>
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<tr>
<td><strong>San Francisco Brewing Company</strong></td>
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<tr>
<td>519 Seabright Avenue</td>
<td>Santa Cruz, CA 95060</td>
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<tr>
<td><strong>Snap Taco</strong></td>
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<tr>
<td>1108 Pacific Avenue</td>
<td>Santa Cruz, CA</td>
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<tr>
<td><strong>Soil Wine Bar</strong></td>
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<tr>
<td>105 Walnut Avenue</td>
<td>Santa Cruz, CA 95060</td>
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<tr>
<td><strong>Steamer Lane Supply</strong></td>
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<tr>
<td>698 West Cliff Drive</td>
<td>Santa Cruz, CA 95060</td>
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<tr>
<td><strong>The Abbey</strong></td>
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<td>350 Mission Street</td>
<td>Santa Cruz, CA 95060</td>
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<tr>
<td><strong>Tramonti</strong></td>
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<tr>
<td>528 Seabright Ave</td>
<td>Santa Cruz, CA 95062</td>
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<td><strong>Zachary’s</strong></td>
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<td>819 Pacific Avenue</td>
<td>Santa Cruz, CA 95060</td>
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A Program that Can Help Support Your Monthly Grocery Budget

What is CalFresh?
CalFresh is a financial aid program that awards you up to $204 a month to buy groceries. Essentially, it’s a free debit card for groceries - you can check the balance online or over the phone. You’re likely eligible if you are approved for Work-Study, work part-time (work 20 or more hours a week, or average about 80 hours a month), have children, receive Cal Grants A or B, or participate in an EOP/EOPS, or AB12/AB212 program. For a full list of programs, visit the CalFresh page on the UCSC Basic Needs website (basicneeds.ucsc.edu).

How to Apply:
There are many ways to apply for benefits; on-campus support with a peer ambassador is available and recommended.
- Email CalFresh@ucsc.edu or visit our CalFresh Calendar, to set up a virtual appointment to fill out the CalFresh Application with one of our Second Harvest Food Bank CalFresh buddies.
- Enrolled at UCSC but not living in Santa Cruz County? Email us at CalFresh@ucsc.edu and we can connect you with resources across California!
- Apply online via getcalfresh.org/shift; select Santa Cruz County. If you are student who commutes to UCSC, select your county of current residence. If you would like assistance from one of our Second Harvest Food Bank CalFresh Buddies in the future, answer affirmatively, when asked if SHFB can keep your contact information.
- Apply by phone: 1-888-421-8080.
How long will applying take?
It takes just a couple of minutes to check your eligibility and apply. The county will call you to verify your situation (it may come from a blocked or unknown number). If approved, you’ll get money within 30 days.

Where can CalFresh be used?
An interactive map of all EBT retailers in Santa Cruz is linked here and also listed on basicneeds.ucsc.edu, all Santa Cruz Community Farmers’ Markets accept EBT and WIC.

On campus, CalFresh/EBT can be used at the following locations:
- UCSC’s Produce Pop Up Stand
  - Double your bucks on campus by purchasing local produce at the student-run Produce Pop Up Stand, located in Quarry Plaza. The Produce Pop-Up team will match every CalFresh dollar you spend, with double the amount of produce.
  - Due to COVID, the Pop-Up stand will not be happening, but follow the UCSC Produce Pop Up on Facebook and Instagram at @ucscproducepopup for updated hours, locations, and menus.
- UCSC Farm Produce Stand at the Base of Campus
  - Currently not operating due to COVID-19

Internship Opportunities
There are typically abundant opportunities for internships at farms and gardens at UCSC and in the surrounding community. Look through the guide for on-campus opportunities, or contact the Environmental Studies Internship Office for information on enriching hands-on based learning internships.

As outlined by Chancellor Larive, remote instruction for lecture and discussion sections, will extend for the entire fall quarter. We are taking precautionary measures for your own health and safety and will not be offering any in-person internships in the fall quarter. We are in the process of determining how many remote-only internships we can offer in the fall. So far we have a list of “remote” for credit internships that you can view here. Email esintern@ucsc.edu or call (831) 459-2104. Our office is in ISB 491, currently no one is in office.
How to find it
Located below Merrill College, the garden is visible above McLaughlin Drive, across the street from Stevenson College.

History
The Student Garden Project began in 1967, soon after UCSC was founded. Alan Chadwick, an English horticulturalist, established the garden and implemented a gardening style that combined the French Intensive and Biodynamic methods. These organic gardening practices rapidly improved the soil’s fertility and crop yields, and students began flocking to the garden, creating an informal “apprenticeship” program. In 1975 Orin Martin became the Garden Manager, and since then he has worked to expand the Apprenticeship in Ecological Horticulture (see the CASFS Farm) and opportunities for students, while maintaining a diverse orchard, hand-dug garden beds, and stunning flowers.

How to get involved
• 2- and 5-credit internships are available through the Environmental Studies Internship Office (see Key Contacts)
• The Alan Chadwick Garden is currently closed to the public until further notice due to ensure the health and safety of our community. Please visit our events calendar for up-to-date information on event cancellations, postponements, and other changes. Email casfs@ucsc.edu with any questions.

Key Contacts
• Damian Parr: (831) 359-8710, dmparr@ucsc.edu
• Chris Krohn, Environmental Studies Internship Coordinator: (831) 459-2104, ckrohn@ucsc.edu

Niche
The Chadwick Garden is a wonderful example of how aesthetic beauty and agricultural productivity can play off each other. Located on a south-facing slope, the garden’s 3 acres feature numerous double-dug, highly productive vegetable beds, over 150 varieties of apple and other fruit trees, and a bounty of ornamental flowers and native plants.

CASFS/UCSC Farm
How to find it
You can reach the Farm’s main entrance from Coolidge Drive by following the gravel road that merges with the base of the bike path. You can also reach the Farm from the entrance across from the parking lot at PICA/The Village, or by following a short trail from the north side of the Hay Barn. The Farm is visible to the left as you travel up the hill on Hagar Drive. Directions are available online at casfs.ucsc.edu.

History
Thanks to the immense popularity of the Student Garden Project (now the Alan Chadwick Garden), the UCSC Farm was founded in 1971, giving students the chance to put Chadwick’s organic gardening techniques to work on a larger scale. Spread over 30 acres, the farm is large enough to provide space for field-scale agriculture, orchards, and hand-dug garden beds. Professor Steve Gliessman started the Agroecology Program at the Farm in 1980, which evolved into today’s Center for Agroecology and Sustainable Food Systems (CASFS), where research, education, and advocacy based around sustainable food systems take place.

Niche
Thanks to its size and the large number of people involved, the Farm is home to a diverse range of agricultural practices and outreach projects. The UCSC Farm is currently closed to the public until further notice due to ensure the health and safety of our community. Additionally, the 1.5 acre hand-dug Farm Garden produces vegetables, herbs, and a wide variety of beautiful ornamental flowers. You can learn more about CASFS at casfs.ucsc.edu and on page 40 of this guide. UCSC students can get involved at the Farm through classes, internships, and independent projects.

How to get involved
• 2- and 5-unit internships are available through the Environmental Studies Internship Office (see Key Contacts)

Key Contacts
• Damian Parr: (831) 359-8710, dmparr@ucsc.edu
• Chris Krohn, Environmental Studies Internship Coordinator: (831) 459-2104, ckrohn@ucsc.edu

• A number of classes use the UCSC Farm as an “outdoor classroom” (see pages 23–24)
• Please visit our events calendar for up-to-date information on event cancellations, postponements, and other changes. Email casfs@ucsc.edu with any questions.
The Kresge Garden is a cooperative-ly-run garden, community space and outdoor classroom located in Kresge College. It is the oldest and largest student-run garden on campus and provides students with the opportunity to practice gardening skills, learn about food systems, and participate in meaningful discussions about food justice and its intersections with race, class and gender. As a cooperative and completely student-run space, students get to practice consensus decision-making, conflict resolution and radical community-building with other students. The Kresge Garden recognizes the importance of access to nutritious food for all, so everything in the garden is free to harvest. In the garden, students will learn skills such as plant and soil care and composting techniques, but most importantly, the Kresge Garden hopes to instill and cultivate a sense of community where growing and sharing food is a radical act of care.

Mission Statement:
The goal of the Kresge Garden is to provide space for students to learn invaluable skills for growing food and building community autonomy. The Kresge Garden is proud to be a student-run cooperative and aims to continue as a space created by students and for students, especially for those of marginalized identities. Everything in the garden is free to harvest by anyone in the community, and seasonal harvest is distributed freely to the Kresge Natural Foods Co-op, interns, volunteers and visitors whenever possible. The Kresge Garden strives to be a resource for students to access food, tools and knowledge about sustainable food systems.

History
A group of students and leaders from the Alan Chadwick Garden broke ground for a garden at Kresge during the college’s construction in the 1970s. However, as time passed the garden was not given the care it needed. In the late 1990s Darien Rice, the Kresge groundskeeper at the time, helped a dedicated student replace the garden fence and delineate beds. In 2007, the Kresge Garden Co-op was founded through the dedicated work of students, alumni, staff, and faculty so that the garden would receive the consistent care it needed to thrive. That same year, 15 apple and pear trees were planted as a part of the Edible UCSC project, a project that initiated the planting of 80 fruit trees across the campus gardens. Since then, garden co-op members have taken care of the Kresge Garden while hosting internships, classes, workshops, and events, and in the process, the garden has become a community space for many.

Niche
The Kresge Garden is uniquely located on the outskirts of the Porter Meadow, an ideal ecosystem for many plants native to Santa Cruz. Spacious and expansive, the garden features a unique array of perennials, annuals and orchards with lots of space and seating for people to gather. The garden is open all year long, and even in the winter, it receives a lot of sunshine, often feeling like the warmest spot on campus. As one of the biggest gardens on campus, there is always space for new plants and gardening projects, and the garden has also served as a space for many students’ research. The Kresge Garden Co-op also works closely with the Kresge Natural Foods Co-op, and food grown in the garden will be left at the Natural Foods Co-op for students to pick up for free.

How to find it
The garden is located on the edge of Porter Meadow near the Kresge J and K apartments, and can be accessed from the road behind the Kresge Piazza.

How to get involved
• Attend our community work days on Sundays
• Become a working or core member in the garden co-op
• Contact the ENVS internship Office to sign up for a 2-unit internship fall, winter, or spring
• Email us for more volunteer opportunities

Key Contacts
• Email the co-op at garden-coop-core@googlegroups.com
• Check out kresgegarden.blogspot.com for more information about the Kresge Garden, reading and mutual aid resources, and online gardening guides.

How to find it
Just across the pedestrian bridge from Rachel Carson College is Family Student Housing (FSH), where you’ll find the FSH Garden located on the 600 Loop on Koshland Way (off of Heller Dr.).

Niche
The FSH Community Garden has plots available for residents. Because of limited space, gardening is available for recreation and pleasure, not subsistence. Please contact the FSH Office to be put on the waiting list for a garden plot. Once you’ve been assigned a plot you will sign a contract. Gardeners are encouraged to organize their activities to keep the garden flourishing.

How to get involved
• To volunteer or just get your hands in the dirt, call our Graduate Family Services Coordinator, Angela Perry, (831) 459-5511.
**How to find it**
Located near the CASFS/UCSC Farm in the Lower Quarry. Take Village Road off Hagar Drive down to the entrance of the Village.

**History**
Starting in the 1860s, the Lower Quarry was mined for limestone by the Henry Cowell Lime Works Company. After the Cowell family sold the land to the UC Regents in 1961 to build the UCSC campus, the old quarry served for a period as the home of the Santa Cruz Predatory Bird Research Group for their successful Peregrine Falcon captive breeding program. In 1995, Environmental Studies Professor Steve Gliessman took over the Bird Predatory Bird Research Group for Environmental Studies Professor Steve Gliessman, a professor of Environmental Studies at UCSC, began teaching a 1-unit course in 2009, and have kept it growing organic lunch is always provided on the second floor of the Village housing. Students have the opportunity to engage with the buzzing ecologies of the garden. Thanks to the garden’s educational focus, there are always new crops and techniques being tried, and it is a treat for the senses. Rows of vegetables are grown amongst perennial flowers, herbs, and a variety of fruit trees, while student paintings adorn the fence and pathways. There is also an array of different flowers being grown.

**Key Contacts**
- **PIA student email:** pica@ucsc.edu
- **Program coordinator, Karely Valdez:** kvaldez1@ucsc.edu

**How to get involved**
- **Academic advisor Katie Monsen:** kmonsen@ucsc.edu
- **Staff Advisor Margaret Bishop:** mibishop@ucsc.edu
- **Academic advisor Katie Monsen:** kmmonds@ucsc.edu
- **Programs coordinator, Karely Valdez:** kvaldez1@ucsc.edu

**Site Features**
- **Niche:** The Program in Community and Agroecology (PICA) is an educational root vegetable and the site for the first annual International Agroecology Conference in 1999. PICA was founded in 2002 by Stephen R. Gliessman, Alfred E. Helder (emeritus) of Agroecology in UC Santa Cruz’s Environmental Studies Department. Steve also created a two unit PICA Seminar class that was offered through the Environmental Studies Department (ENVS 91F), where students were introduced to concepts of community and agroecology in the context of sustainability. PICA has historically been a part of the Sustainable Living Center (SLC) with the Community Agroecology Network, which is the organization that provides fair trade coffee to many of UCSC’s dining facilities. The Program in Community and Agroecology (PICA) has historically been funded by student grant writing to the Campus Sustainability Council, Measure 43, and the Carbon Fund. We are also funded through the generous support of our donors.

In 2002, The Village housing—originally located on the site of College 9/10—was relocated to accommodate more students living on campus. The first participants in the Program in Community and Agroecology (PICA), a living-learning community based around food systems and community sustainability, lived in C-4 in The Village and gardened in the C-Quad. As the program grew the next year, it was moved to the B-Quad. The Foundation Roots Garden was started in the fall of 2003—and is a two-year educational experience and to provide food for PI’s meals—and has been kept in top-notch shape by a stream of dedicated students.

**Key Contacts**
- **Academic advisor Katie Monsen:** kmonsen@ucsc.edu
- **Staff Advisor Margaret Bishop:** mibishop@ucsc.edu
- **Academic advisor Katie Monsen:** kmmonds@ucsc.edu

**How to get involved**
- **Apply to live at the Village and select PICA as your choice of themed housing options**
- **PIA offers Garden Workdays**
- **PIA offers a 1-unit course in the garden, focusing on the key concepts of organic agriculture, soil maintenance, food systems, and “learning by doing.”**
- **Gardening is an opportunity to grow their own food together, share meals together, and explore ways to live more sustainably. PI’s primary academic mission is to engage students with sustainability through practical experience and the sharing of community-based knowledge.**

Emerging themes of discussion include, but are not limited to: power dynamics (racism, classism, sexism, etc.), lack of representation, knowledge validation, staff and student relationships, student-teacher relationships, student accountability, and intentional inclusivity. PI’s will offer a unique space to students of color in an effort to avoid, mitigate, and eliminate racism, classism, tokenization, white privilege, oppression, marginalization, identity policing, and space policing in historically white garden spaces and take steps towards accountability, truth telling and positive change. Through practical training in agroecology and gardening, student involvement in campus and community gardens, and the development of local composting projects, PI’s students are able to learn and practice ecological principles of sustainability, food production, food justice, and social justice into everyday life.

In doing so, PI’s students will be better prepared to work for tangible change in the food system outside of an academic setting.

**How to get involved**
- **Apply to live at the Village and select PICA as your choice of themed housing options**
- **PIA offers Garden Workdays—2-3 days a week—rain or shine!**
- **Students can choose between the themes of hands-on activities to participate in. A free garden grown organic lunch is always served.**
- **Check out our calendar on the PICA website for workshops and events. Garden workdays are currently not being held due to COVID-19, the space will be running again once shelter in place is over.**

**Key Contacts**
- **PIA student email:** pica@ucsc.edu
- **Programs coordinator, Karely Valdez:** kvaldez1@ucsc.edu

**How to get involved**
- **Academic advisor Katie Monsen:** kmmonds@ucsc.edu
- **Staff Advisor Margaret Bishop:** mibishop@ucsc.edu
- **Academic advisor Katie Monsen:** kmmonds@ucsc.edu
he imaginates an era of black & brown folk
and the one farm-park in his homehood grows
...he eats from fertile brown soil and it
dog days are over
brown boy returns to the land
his lone brown body harvests greens
he’s a lucky amalgamation of hope
solarstained by rays baking his skin
those fearful of our potential when returning to
cornucopia: garlic, kale, lettuce, mint, rosemary,
he swallows a garden-grown chromatic
back into the soil beneath his feet.
of putrefying, overly stomached hunger.
of pockets indebted beyond the point
of potent passion and not infertile fear
the most heartfelt way he could, out
he returned to the brown-soil land
dozens of liquor stores in his hometown,
and you can hear the echoes from the
in their caskets. rested in pieces
ancestors slumber a bit deeper
into hardened clay. his immigrant
he does not sunsweat long hours,
societal ether of hierarchical landscapes.
enough to assimilate himself into this
un-universal university,
and his mouth does not bleed poverty.
he tastes nectarine from honeyed fruit,
this rich cornucopia of poverty.
and salt. coffee on good days. dinner.
he tastes the fruits of his labor,
ignited into the calm of bundled stem and bud.
into their hearts into twined rope with each spark
and in an alternate life, his ancestors lullaby
their lungs with titanium factories and dead, hardshriveled arteries of
gemeus of smoke and virus.
I hide under every ribcage, awaiting armageddon.
So many hosts of mine are collapsing
into their bodies, stained with glass.
these mustard skies stench of smoke and virus.
I’ve found it to be the most revolutionary act thus far.
And so I must keep breathing.
he takes a deep breath.
Hello, I’m Héctor Castañeda, poet, music producer, singer-songwriter,
graphic designer, event curator, RCC gardener, & UCSC junior. I consider
myself a jack of all trades, rooting myself in various disciplines. Food justice
organizations such as the UCSC Food Systems Working Group motivate me
to make a difference in my community and cultivate a better future for all,
especially marginalized communities. I come from San José and a proud,
working family of immigrants. As a second-generation college gradu-
ate in my family, I consider it a great privilege to have various mediums of
communal and academic support for my growth.
I am imploding bungalow
more melanin means greater chances of collapse.
I am a bungalow
into a cornucopia of white knotted gloves.
Corporate carbon dioxide choking my throat
Branched limbs infernal in sweltering heat,
Internal, external
So you see, that I am on fire.
I am on fire.
These mustard skies stench of smoke and virus.
into their bodies, stained with glass.
I hide under every ribcage, awaiting armageddon.
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corncopia: garlic, kale, lettuce, mint, rosemary,
and the one farm-park in his homehood grows
its crop yield a smidgen bit greener. Fertilizer
he imagines an era of black & brown folk
resisting themselves in the soil colonized by
those fearful of our potential when returning to
the welcoming limbs of
paralinguistic Pachamama.

Héctor, I know how hard it’s been.
Evacuating before the siren walls
amidst the smell of burning redwoods.
Partitioned from your family by
their bodies, stained with glass.
Their lungs with titanium factories and dead, hardshriveled arteries of
Héctor Castaneda

MAJOR/MAJORS: Literature Major
COLLEGE AFFILIATION: Rachel Carson
HOMETOWN: San Jose, CA
WEBSITE: https://tinyurl.com/ddaomusic
LINKEDIN: https://tinkne.ee/ddogdaysareover
INSTAGRAM: @dogdaysareover
Héctor Castaneda

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Student Poetry: Héctor Castaneda

brown boy returns to the land
dog days are over
...he eats from fertile brown soil and it
time lapses his ancestral memory, returning
to the calluses of his grandparent’s hands.
he plucks a bundle of lavender for his lover,
and in an alternate life, his ancestors lullaby
their hearts into twined rope with each spark
ignited into the calm of bundled stem and bud.
he tastes the fruits of his labor,
while his ancestors table tortillas
and salt. coffee on good days. dinner.
this rich cornucopia of poverty.
he tastes nectarine from honeyed fruit,
and his mouth does not bleed poverty.
he walks into a universal university,
pockets indebted with negative space,
enough to assimilate himself into this
societal ether of hierarchical landscapes.
enough to assimilate himself into this
un-universal university,
and his mouth does not bleed poverty.
he tastes nectarine from honeyed fruit,
this rich cornucopia of poverty.
he walks into a universal university,
pockets indebted with negative space,
enough to assimilate himself into this
societally ether of hierarchical landscapes.
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Colleges 9 & 10 Garden

How to find it
Located on the walking path up to College 9/10, right across from the Student Health Center.

History
The construction of the Colleges Nine and Ten Community Garden was started in 2012 after an initiative was started by students and faculty at Colleges Nine and Ten to turn an unused grassy area into an active community space captivated by the themes of the two colleges. These students volunteered to clear the grassland and build our first raised garden beds and were granted funding to build a storage shed and an ADA compliant walkway. In the following years more work has been done to develop and add more capacity and functionality to the garden. In spring 2019, with help from Dr. Linnea Beckett’s Community Gardens class, (CLNI-70) the Garden Club constructed two more garden beds and planted 5 new fruit bearing trees.

Niche
The Colleges Nine and Ten Community Garden seeks to build a strong and diverse community at UCSC centered around the Colleges Nine and Ten themes, “International and Global Perspectives” and “Social Justice and Community.” We seek to create a space that celebrates and recognizes ethnobotanical knowledge, culturally diverse foodways, and indigenous resource management. We bring together students, staff, faculty, and off-campus experts to promote a hands-on educational environment through classes, volunteering, and events. The Colleges Nine and Ten Garden also serve as a connection between UCSC and community partners in Watsonville, where we see it as a “sister garden” to a community garden we helped to establish at Calabasas Elementary School to foster food security, food sovereignty, and participatory governance.

How to get involved
• CLNI 70: Colleges 9 & 10 Garden Club
• Colleagues Nine/Ten Staff
• Sean Hallahan shalaha@ucsc.edu
• Sierra Anderson siannder@ucsc.edu
• Michelle Hernandez mherna81@ucsc.edu

Oakes Garden

How to find it
Located across from the Provost’s House and above the West Field.

History
After a long fallow period, groundskeeper John Palochak planted herbs and ornamentals in 1997. Pear and apple trees were added as part of the Edible UCSC project in 2007. In 2009, two students working with the Student Environmental Center established a 2-unit course.

Niche
Today the students involved with the Oakes Garden seek to blend ecological and cultural connections into its design and maintenance. The design of the garden involves winter crops that can rely on the plentiful Santa Cruz rains, low-water summer crops, and a forest garden of perennials. Stay tuned—or better yet, get involved—to see what will emerge.

Objective
Our main objective is to transform the Oakes Garden to let students build a bridge amongst their community and to prove that as students we can create an organization that can benefit everyone in the community.

Our goals for the garden include strengthening community, hosting creative workshops on food, agricultural, and horticultural topics, making healthy food more accessible, educating the Oakes community on food yield and crop research, addressing food insecurity and other issues by giving students a platform for voicing their concerns among peers, and inspiring other college gardens to use their own spaces to address food injustice.

Membership
We seek for this garden to remain within the control of Oakes students. We seek to keep any decision making within the leadership and hands of the Oakes Garden Group. We do so as to accurately reflect this community’s needs, however we are eager to have this garden available for non-community members as well.

Key Contacts
• OGarden.ucsc@gmail.com
• oakes-garden-club-29.webself.net/products

How to get involved
• CLNI 70: Colleges 9 & 10 Garden Club
• Colleges Nine/Ten Staff
• Sean Hallahan shalaha@ucsc.edu
• Sierra Anderson siannder@ucsc.edu
• Michelle Hernandez mherna81@ucsc.edu

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• CLNI 70: Colleges 9 & 10 Garden Club
• Colleagues Nine/Ten Staff
• Sean Hallahan shalaha@ucsc.edu
• Sierra Anderson siannder@ucsc.edu
• Michelle Hernandez mherna81@ucsc.edu
How to find it
The garden can be accessed by walking through Stevenson towards the knoll (overlooking OPERS). Once on the knoll, the space is located to the left.

History
The Stevenson Garden broke ground in the spring of 2011 through Path to a Greener Stevenson (PTAGS). The initial goal was to create a learning space to bring the Stevenson community together and promote sustainability within the college. The project was the first college garden on the east side of campus! A student internship program was developed in the summer of 2011 and received a generous grant from the Stevenson Student Council to fund the expansion. We held garden workdays that successfully installed a fence extension and gates for the expansion.

With the support of Campus Sustainability Council, Stevenson Student Council, the garden has continued to grow and thrive. The garden receives food waste from rom apartments on the east side of campus and composts the food, eventually adding the compost to the garden’s soil. The space now has a variety of demonstration garden beds, fruit trees, perennial plants, and active volunteer and intern involvement.

Niche
Located on the knoll overlooking the expansive Monterey Bay, the garden has exquisite views of the ocean and the city of Santa Cruz. As the first student garden on the east side of campus, the Stevenson Garden aims to create a safe space for all people to explore, grow, and make connections about the role food systems play into sustainability, food justice, and nutrition. While transforming the landscape and soil into fertile and productive land, the garden also hopes to provide a student powered space where students from different disciplines can come together. The food grown is available for all community members and volunteers to take, free of charge.

How to get involved
• Contact the ENVS Internship Office or annefreiwald@ucsc.edu to sign up for a 2-unit internship fall, winter, or spring
• In person internships are on hiatus currently while in-person instruction is on hold.
• Check the Stevenson Instagram @ stevensonucsc for updates and ways to get involved remotely

Key Contacts:
• For inquiries email stevensongarden-core-group@ucsc.edu
• Check the Stevenson Instagram @ stevensonucsc for updates
• Come follow us on Instagram! @stevensongarden_ucsc

How to find it
Located next to the Gatehouse on the CASFS/UCSC Farm.

History
Life Lab, a non-profit organization focusing on garden curricula and programs for preschool–middle school students, came to the UCSC Farm in 1987. In 2000, ground was broken on a garden that acted as the model of the Life Lab motto, “Bringing learning to life in the garden,” displaying the multitude of ways that garden-based education can be incorporated into curricula. Every element of the Garden Classroom is an example of life Lab lessons! People from across the world visit the Garden Classroom to gain inspiration for their garden education programs.

Niche
Life Lab is home to a wonderful group of staff and students who put on field trips for preschool–middle school students. Life Lab also offers educator trainings and workshops, develops curriculum, and hosts summer day camps for ages 4–14.

How to get involved
• Internships are available through Environmental Studies at the Garden Classroom and at Life Lab’s Watsonville Garden Projects
• A variety of summer camp staff positions are available each year
• Check out the website at lifelab.org

Key Contacts:
• For information on internships and summer camps— Amy Carlson, Garden Education Director: (831) 459-4035, gardened@lifelab.org
UCSC is leading the country in a diverse range of food, equity, & educational efforts ...

and you’re invited to the table!

Dig in, dive in, and get inspired.