2021/2022 UC Santa Cruz Campus
Food & Garden Guide

Discover ways to engage in your campus & community food system in here!

Dining Halls • Campus Eateries • Campus Gardens • Food Systems
Related Academic Courses • Student & Community Organizations
Volunteer Opportunities • Student Internships & Projects • Farmers’ Markets
16th edition
The Food Systems Working Group

Formed in 2003–2004, the Food Systems Working Group (FSWG) is a student-led organization that has included UCSC students, staff, faculty, and community members. FSWG works to bring sustainability grown food produced by socially responsible operations to campus dining halls and through a collaborative process, promote education and awareness of our food system. Over time FSWG has incubated a range of projects as student voices have called attention to the intersectional relationship of food, culture, power, and equity. To this end FSWG works across experiential learning sites, curates open pollinated organic seeds for student gardens, partners on food security and basic needs efforts, and hosts outreach events to build our village, while continuing to work with Dining to improve our supply chain. See pages 3–5 in this Guide for a detailed history of our student-led and mentor-advised efforts to advance a just and sustainable food system.

Examples of FSWG activities include:

• Hosting inspiring speakers, offering awareness-raising film nights, and providing a number of workshops and programs across campus to support students

• Continuing to work with College, Housing, and Educational Services (CHES) and campus Dining administrators to assess “real food” sourcing, supply chain contracts and analysis, and foster a more just and sustainable campus food system

• Organizing regional farm tours and food systems for students and the campus community

• Creating opportunities for students to receive credit through classes and internships that focus on food and farming (see pages 34–35)

• Supporting student projects with Measure 43 (see pages 20–27)

• Hosting “Field to Fork” tours for other universities and colleges interested in starting their own farm-to-college programs

• Working with our campus Basic Needs Committee and UC Global Food Initiative to partner with campus stakeholders on food access and basic needs efforts to advance student success and uplift the most helpful interventions (see page 27)

The Food Systems Working Group Organizations & Partners

• Sustainability Office

• Student Environmental Center (SEC)

• Campus Housing and Educational Services (CHES)

• Education for Sustainable Living Program (ESLP)

• Right Livelihood College

• Center for Agroecology & Sustainable Food Systems (CASFS)

• State and National Student Empowerment Projects

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 Francis Ge, Campus Food and Garden Guide advisor, at fmge@ucsc.edu.

FSWG Fall 2021 Leadership Retreat at the CASFS 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 ucscfswg@gmail.com. Like our page on FB under Food Systems Working Group and FOLLOW US on Instagram at @ucscfsfwg and Twitter at @UCSCFoodSystems to get updates on FSWG and our events.

About this Guide

The UCSC Campus Food & Garden Guide is designed to help you find sustainable food on campus, to share what is happening with our current food system at UCSC, to raise awareness of opportunities on and off campus, and to encourage involvement in internships and volunteer opportunities that address agriculture, hunger, nutrition, and social justice. It will also introduce you to the many campus gardens and how you can get involved with them. Our hope is that this guide will help create connections and foster a strong network of people who want to build a more sustainable and just food system. In light of COVID-19 and the adaptive adjustments to hybrid instruction and learning, our student team has updated resources and information. Whether you are distance based or living in Santa Cruz or on campus, we hope these resources and connections further uplift your experience across the academic year! And we are excited to introduce student art and poetry in this year’s guide! Many thanks to Hector Castañeda, Iarold Fowler, and Sarah Niles for your contributions! See their creative works on pages 10, 21, and 25.

Credits & Thank You

The Food Systems Working Group (FSWG) would like to express our deep appreciation to our 2021-2022 Campus Food Guide Team: Kandy Valáise Lopez, Simone Wright, Joanna Nieto, Adina Valáise, Celeste Criado, Gabriela Navarro. EDITORS Tim Galumaea, Erin Foley, Margaret Bishop and Frances Co

COVER ART: Martha Lara

GRAPHIC DESIGN: Jane Bolling Design

CONTRIBUTORS: Helena Rau Bockke, Mibs, Hector Castañeda, Stephen Holt, Tim Galumaea, Margaret Bishop, Brooks Schmidt, Estefania Rodriguez, Jamelle Maguire, and all campus and community organizations that yearly share their entry updates

PHOTOGRAPHERS: Tim Galumaea, Margaret Bishop, Brooks Schmidt, Jim Clark, Erin Foley, Cameron Morton, Querry Weng, Carl Luna, Ashlyn Salas, Carolyn Laguttata, UCSC Dining Services

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Keep your eyes peeled for this icon throughout the guide to find Volunteer & Internship Opportunities!
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 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 organics. 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 much more. Our diverse communities are reclaiming many crops to honor food ways that come from many lands, making local food connect to the lives and diets of Californians. Although buying local is one way to positively affect the food system, it is important to recognize that the effort does not stop there.

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 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.

Organic produce from the UCSC Farm & Garden is available to students in campus dining halls, food pantries, and the Produce Pop-Up to enhance environmental quality for future generations.

Organic food 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 Just?
Justice is essential for knowing how we regard and support those who toil in the fields and work across our food chain. If we fail to care for those who are most vulnerable and exploited we neglect our ability to engage in and support struggles that persist today in this complex global food system. At present there are domestic and international standards that we seek to support on campus in our food system.

Why Sustainable?
A sustainable food system is environmentally sound, economically

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

O
ver 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 facility 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 (CASSFS) and campus staff in Student Affairs brought Dining Services to the UCSC Farm, an important step in introducing the concept of sustainability to the campus food system. Other early efforts included the Dean of Students Office bringing organic, Fair Trade coffee to campus through a UCSC student research and internship partnership project, the Community Agroecology Network (CAN). During the 2004 UCSC Earth Summit, Students for Organic Solutions facilitated a group of students, faculty, staff, and representatives from student and community organizations in brainstorming ways to bring local organic food to campus dining halls. The two top strategies that emerged from the group were: To develop guidelines for purchasing local, organic, “socially just” food by campus Dining Services, and • To educate and organize students to express the need for a socially just, organic, and sustainable campus food system, from the dining halls to the coffee carts.

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 (CASSFS), Community Alliance with Family Farmers (CAFF), Comercio Justo (a student group working to bring Fair Trade-certified products to UCSC), the Commu-
nity Agroecology Network (CAN), Students for Organic Solutions, and the Education for Sustainable Living Program (ESLP)—all of whom brought expertise in various aspects of sustainable agriculture and food systems. Based on undergraduate and graduate student interest, and with staff and faculty support through Environmental Studies and Sociology, the Food Systems Working Group developed guidelines to assist Dining Services. These guidelines leverage 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. Soon after, UCSC Dining put the guidelines into practice. Today, based on the collaborative SWG 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 lead, 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, amongst 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 Sustainability Action Plan (SAP), the UC Global Food Initiative (UC GFI), and the UC Cẫu Food Initiative (UC CIF) to address food insecurity, sustainability, and justice. As more was collected about the status of food and housing insecurity for students in the UC system, the State of California allocated $18.5 million per year for the next three years to all 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 retail grocery gift cards, meal swipes to the dining hall, and direct financial aid awards. The program helps 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 advocating to help pay for rent and utilities during an emergency as well as provides emergency housing for students experiencing homelessness and unsafe living environments. Slug Support also connects students to a multitude of resources both on and off campus, as well as advocates on behalf of students who are experiencing challenges that are impacting their ability to succeed academically and thrive holistically.

- Farm to pantry connection through CASFS: This collaboration between UCSC’s CASFS and UCSC’s Dining services, security, work, and utilities has been organically grown by the peers for students who access many pantries on campus, including the Redwood Free Market, SíA Food Pantry and Lounge, Family Student Housing, and Undocumented Student Services pantry. In addition, farm produce is provided for the Cowell Coffee Shop for their meal offerings, Slugs in the Kitchen workshops, and the Produce Pop-Up mobile farmers market, along with pop-up pantry distributions around campus.

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

- Mobile Food Hub: The UCSC 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 rotating 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 2021.

This year, we will continue supporting farm-to-pantry operations and linking campus leadership with empowering student partners through 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 (818) 459-3248.
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
deanofstudents@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://deanofstudents.ucsc.edu/

Redwood Free Market, Formally Slug Support Pantry
The Redwood Free Market went through enormous changes this summer! We are changing our name, Redwood Free Market chosen by popular vote by our lovely patrons. We are also so happy to announce that we have moved into a new location! Beginning this fall, the Redwood Free Market will be located at the Rachel Carson Cafe (College 8 Cafe). We would love to thank our friends at the Cowell Coffee Shop for hosting us these past few years. This year we will be offering non-perishables, fresh produce, personal care products, and prepared food offerings, coffee, juices, etc. from the Cowell Coffee Shop. On a few select mornings we will be offering hot coffee and tea.
We will have all UCSC COVID-19 protocols in place. Additionally, we are using a new intake form this year via Qualtrics. This intake form will be standard across all participating campus food distribution sites. You are required to fill out the “First Time Patrons Intake” ONE time for all participating sites. There will be QR code and iPad options for students to complete this intake. If you are feeling sick or need accommodations to access the Redwood Free Market please email deanofstudents@ucsc.edu.

Location: Rachel Carson Cafe
For up to date hours please check out the Basic Needs Event Calendar Stay Connected by following us on Instagram: @Redwoodfreemarket and on Facebook, UCSC Food For All

SUA Food Pantry and Lounge
Choice-based food pantry and lounge space
Current UCSC ID necessary to receive food
Physical location closed until further notice
Contact: Pantry Manager
Email: suapan@ucsc.edu
Follow SUA Food Pantry & Lounge on Facebook

Food Access Resources

ERS Snack Pantry
Choice-based food pantry with healthy snacks and dry goods
Ethnic Resource Centers, Third floor of Bay Tree Building
Physical location closed until further notice
Contact: 831-459-2427

Cantu Queer Center Food Pantry
Self-service pantry & full service kitchen
The Cantú, behind Merrill College, next to KZSC
Physical location closed until further notice. For more up to date details check out our webpage at: queer.ucsc.edu
Contact: queer@ucsc.edu

Undocumented Student Services
Snack Closet and Fresh Produce Distribution
Academic Resource Center, Room 216
Physical location closed until further notice
Contact: ropab540@ucsc.edu or 831-459-4055

UCSC FOOD SYSTEMS WORKING GROUP
UCSC CAMPUS FOOD & GARDEN GUIDE

Food Access Resources
Cowell Coffee Shop
The Cowell Coffee Shop is a student-run cafe designed to increase student food access. The Coffee Shop collaborates and holds space for CASFS, FSWG, and other campus organizations to come together in the CCS to share curriculum, workshops, conversations around solutions to food insecurity, interdisciplinary explorations of culinary diasporas, and cooking classes designed specifically around the UCSC food system. Located in Cowell College near the heart of the eastern campus, the Coffee Shop serves as a community space for students to eat, replenish, study, and connect with peers. The cafe is designed to hold village events: open mic evenings, movie nights, hosting student organizational gatherings, curated dinners, and more. Through these events, we hope to nourish and foster student engagement, food access, and a deeper understanding of seasonality and sustainability within our UCSC community.

Near the Cowell College Dining Hall
Open Monday - Friday 7:30 - 3:30
To inquire about booking the cafe for events, please fill out this event request form.

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

CalFresh Benefits
Apply online via GetCalFresh getcalfresh.org/s/hsfb
(831) 454-4165 / 8 am-5 pm

The Salvation Army Santa Cruz Corps Community
Pantry is open Monday-Thursday from 9-11 am, 1-4 pm featuring fresh produce on Wednesdays 721 Laurel Street Santa Cruz, CA 95060 / (831) 426-8365
Accessible via the 15, 16, and 19 bus routes www.scmtd.com
-Open with social distancing guidelines
-Collect name, birthday and address of patrons

Nueva Vista Community Center (Familia Center)
Distributions are held on the 2nd and 4th Wednesday of every month from 3 - 5 pm
731 E. Cliff Drive Santa Cruz, CA 95060 / (831) 423-5747 / 9 am - 1 pm, 2 - 5:30 pm
-Open with social distancing guidelines
-Collect name, birthday and address of patrons

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) 622-0991
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

Food Pantries
- ERC Snack Pantry
- DoS Redwood Free Market
- SCA Food Pantry & Lounge
- FSH Family Student Housing
- Lionel Cantú Queer Center
- Undocumented Student Services

Produce Pop-Up
- Quarry Produce Pop-Up

Food/Grocery Resources
- Banana Joe’s
- Bay Tree Express Store
- Kresge Natural Foods Co-op

Cafés
- Café Ireta
- Cowell Coffee Shop for the Peoples
- Oakes Café
- Perk Coffee Bar at Baskin Engineering
- Perk Coffee Bar at Earth & Marine Sciences
- Perk Coffee Bar at Physical Science
- Rachel Carson Café
- Terra Fresca Café
- Stevenson Coffee House

Food Truck
- CASFS Mobile Food Hub

Restaurants
- Amazon Juices-Global Village Café
- Bowls by Café Brasil
- Terra Fresca Restaurant & Coffee Bar
- Viva's Mexican Food

Gardens
- Alan Chadwick Garden
- College 9/10 Garden
- Kresge Garden
- Oakes Garden
- Rachel Carson College Garden
- Stevenson Garden

Food Truck
- CASFS Mobile Food Hub

Places that accept EBT
Open during Covid-19

Please visit the UCSC Dining and UCSC Basic Needs websites for a more comprehensive and up-to-date lists and maps of food access resources, microwave locations, and off-campus resources/EBT retailers.

Visit dining.ucsc.edu/eat/ to see Covid-19 Operational Changes and up-to-date information on which Dining Halls and Cafes are open during the 21-22 school year.

Food Access Resources
Campus Food Resources Map
The Redwood Free Market supports the success of all students. We believe that access to food is a human right and are dedicated to destigmatizing food insecurity. Through a holistic approach, we prioritize the needs of students above all else. We are a safe haven that promotes liberation and well-being for all students. Stay Connected by following us on Instagram: @redwoodfreemarket and on Facebook, UCSC Food For All.

How does it work?
The Redwood Free Market is open to any UC Santa Cruz student. All you need is your student ID!
This year, we are asking students to fill out our new intake form. This form is standard across all participating food distribution sites. You will be asked to fill out our pantry intake form at your first visit to any participating food distribution site during the school year. 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 absolutely no limits on what you take or how many times you access the pantry in a week.

Location & Hours
We moved! Come visit us at the Rachel Carson Cafe.
Fall 2021 hours: Stay up to date with our hours and basic needs events via the Basic Needs Events Calendar.

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 RWM 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.
• Produce Pop-Up
• The Cowell Coffee Shop crafts those delicious taste-like-home-made (because it is) meals we distribute weekly. Most popular so far are their build-your-own

As an artist, I love working with digital media and spaces- specifically 2D animation, 3D animation and modeling, and digital illustration. My primary focuses center around self-portrait/portraiture, in general, rotoscope and stop-motion animation, horror, and Chicano art. Also, my Instagram art account is @sarita_7012!

In this digital vector illustration, I re-imagined my self-portrait as a flower/plant being. My plant being was mainly inspired by my own self-portrait, and the symbology and cultural significance of the ancient mundi rose. The mundi rose is one of the oldest roses to still be grown today, and it had many religious and spiritual symbolic significance throughout history. During the middle ages, the mundi rose was specifically associated with the Virgin Mary. Because of this, I combined the symbology, conventions, and spiritual/religious significance of the Virgen de Guadalupe in with my Chicano culture and the ancient rose she was originally associated with.

Student Art: Sarah Niles
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.

- **Dining 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 our eggs along with most of the staples found in the Pantry are donated to us from this local food bank!

- **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!

### How Can I Help?
Your contributions help alleviate food insecurity at UC Santa Cruz!

**Donate to the Fund**

**How and What Should I Donate?**

If you would like to donate items contact Basic Needs Coordinator Estefania Rodriguez, erodri22@ucsc.edu.

The UC Santa Cruz Real Food Campus Commitment & Measure 43

On February 17, 2012, former Chancellor George Blumenthal signed UCSC’s Real Food Campus Commitment, making UCSC the first campus in the University of California system to commit to the national Real Food Challenge campaign’s goal of purchasing 40% or more “real food” for Dining Services by 2020—double the 20% required by UC Office of the President’s current sustainability initiative.

“Real food, as defined by the Real Food Challenge,* is food that is produced in a fair, humane, and sustainable manner,” said Alexandra Villegas, a member of UCSC’s Food Systems Working Group (FSWG) and a co-signer on the commitment, along with Dining Services director Scott Berlin and Student Union Assembly chair Amanda Buchanan.

UCSC already has an outstanding track record of sourcing real food for the campus dining halls. Since 2004, UCSC’s Dining Services has increased the amount of its real food purchases annually, including the organically grown products it buys from local farmers. As we move past 2020, campus leaders also recognize that food services must be kept both affordable for all students and economically viable for the campus. With the co-leadership of students in FSWG, the model of change serves to inspire the next generation of leadership while providing practical lessons and wisdom from seasoned staff and faculty. 2020 brought unique challenges amidst rolling blackouts, COLA demonstrations, to COVID-19. Students working on this project will look to reassess the campus target and timeline while preparing for Dining Services to shift their broadline vendor from Performance Food Group to Sysco this winter. This will entail a significant supply chain analysis endeavor to code the new inventory and create opportunities to advance new student researchers in the process.

The Real Food Campus Commitment builds on UCSC’s history both of real food purchases and of student efforts to improve the campus food system and increase their own learning opportunities. It commits UCSC to education programs that give students hands-on experiences in the campus’s gardens and at the CASFS/UCSC Farm, on Food System Learning Journeys, and through internships and leadership training. It also supports FSWG members to work with students and diverse stakeholders to establish a real food policy plan within the food section of the campus’s overall sustainability plan.

The commitment will continue efforts to support and recognize continued on next page
The Campus Commitment & Measure 43

UCSC FOOD SYSTEMS WORKING GROUP

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 to support a wide variety of education efforts, student grants, 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 funding on page 24. Learn more about Measure 43, how to apply for grant and public speaker funds, and upcoming 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 41 and 42).

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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 18). "Food, What?", a program that uses food and farming as a vehicle for youth empowerment, is also based at the Farm (see page 18).

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/casfsupdate.

Students learn about no-till agriculture at a research plot on the UCSC farm.

The Community Agroecology Network (CAN)

PO Box 7653
Santa Cruz, CA 95061
(831) 459-3619
canunite.org

CONTACT: Sophia Bassett, Youth Network Coordinator
EMAIL: agroeco@canunite.org
Carmen Cortez, Associate Director
Email: carmen@canunite.org

CAN is a multinational non-profit organization working toward social, economic, and environmental justice in five regions of Nicaragua, Mexico, and California. CAN forms action research partnerships with community-based organizations, farmers’ cooperatives, nonprofits, and universities to generate local solutions for community-based sustainable development. Their programs promote agroecological...
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 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 emphasize greater collaboration amongst students, the administration, staff, faculty, and the community.

Volunteer & Internship Opportunities

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

Education for Sustainable Living Program (ESLP)

SOAREnvironment

1156 High Street
Santa Cruz, CA 95064
(831) 459-1714
eslp@environslug.org

CONTACTS: Student organizer 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. Our approach is to foster a space of horizontal education and critical pedagogies in which students have a voice and can shape the outcome of their learning. The ESLP program creates two courses: the Winter Training Seminar (CRSN 160), which supports the creation of student-facilitated Action Research Teams; and the Spring Series (CRSN 62/162), which includes the Action Research teams created in the Winter, along with workshops and guest speakers. Students who participate in ESLP will internalize sustainability & 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 Environslug.

Volunteer & Internship Opportunities

Opportunities with ESLP

ESLP has many positions available in their leadership as well as internships and volunteer opportunities! Students can be involved with ESLP in three ways:

a. Organize: Organizers work with core groups of students to design and implement the structure of the class.

b. Facilitate: Students interested in creating their own class can apply to be a facilitator, and can take CRSN 160 in the winter. Facilitators design their course in winter and facilitate it in the spring.

c. Take the class: ESLP is offered every Spring Quarter (CRSN 161/61). It can be found under Rachel Carson College through the UCSC portal. For more info, contact the student organizers at eslp@ucsc.edu, visit their website, or call enviroslug office (831) 459-1714.

People of Color Sustainability Collective

Ethnic Resource Center
3rd Floor Bay Tree Building
1156 High St.
Santa Cruz, CA 95064

Monday–Friday, 8am–5pm

ESLP@ucsc.edu

CONTACTS: pocs@ucsc.edu

The mission of the People of Color Sustainability Collective is to make UCSC a leader in mainstream sustainability, but also environmental justice, in recognition of our changing demographics and pressing ecological challenges. The Pocs Collective represents a ground-breaking collaboration between the Ethnic Resource Centers, Colleges Nine and Ten, and the UCSC Sustainability Office, and we will continue to grow the coalition through outreach to departments, student organizations, and other units.

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. Pocs 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, herbs and other plants! 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

Come learn and play at our work parties every Sunday from 10 am–12 pm. Also, consider becoming either a working member or core (paid) member in the Co-op, or do a 2-unit Environmental Studies internship (see page 32).

Kresge Community Natural Foods (aka Kresge Coop)

(831) 459-1506
kresge.ucsc.edu/activities/coops/coop.html

Weekdays 9 am–6 pm

Accepts EBT

The Kresge Food Co-op has been a Kresge College tradition for over thirty years, supporting small farmers, including the UCSC CASFS Farm, and the Kresge Organic Gardens. The Kresge Community Natural Foods Co-op is a nonprofit, student-run food store located on the south side of Kresge. While anyone can buy food at the Co-op, members receive a discount. The Co-op operates as a collective and a variety of membership options are available. Special pricing is available on bulk orders. Come in for groceries, lunch, snacks, hot coffee, tea, or just to spend time connecting and making new friends.

Volunteer & Internship Opportunities

To volunteer, come in whenever you are available and offer your time to the person behind the register. Volunteers receive 10% off weekly purchases with a one hour minimum commitment.

Life Lab Garden Classroom on the UCSC CASFS Farm

1156 High Street Santa Cruz, CA 95064
(831) 459-5395
life.lab.org

CONTACT: Amy Carlson
EMAIL: amy@life.lab.org

OUR MISSION STATEMENT: Life Lab cultivates children’s love of learning, healing, belonging, and nature through garden-based education. Located on the UCSC Center for Agroecology & Sustainable Food System’s (CASFS) Farm, Life Lab manages the Garden Classroom, a model educational garden. In the Garden Classroom, Life Lab offers teacher trainings and internships in garden-based science and environmental education, and serves thousands of children and youth through field trips and summer camps. Life Lab’s newest site, the Blooming Classroom in Watsonville, also serves thousands of children each year on school field trips and afterschool programs.

Volunteer & Internship Opportunities

Interns teach standards-based science, gardening, and sustainable agriculture concepts to local school groups (preschool–middle school). Interns receive training in garden-based 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@life.lab.org

UCSC Food Systems Working Group

UCSC Campus Food & Garden Guide

Food Systems Working Group Organizations & Partners

UCSC FOOD SYSTEMS WORKING GROUP

1156 High Street Santa Cruz, CA 95064
(831) 459-5395
life.lab.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 intern is getting the farm up and running in the Spring and then support the ongoing operations throughout the season. Media interns document ongoing operations throughout the Spring and then support the operational meetings of the FoodWhat! organization.

Program in Community & Agroecology (PIA)

The Sustainable Living Center/ Lower Quarry
(831) 458-1676
pica.ucsc.edu
https://uscsipica.wixsite.com/uscsipica

CONTACT: PICA Student Leadership Team, PICA Program Coordinator
Amir Shah, PICA Staff Advisor French Ge
EMAIL: pica@ucsc.edu, ashah13@ucsc.edu, fnme@ucsc.edu

The Program in Community and Agroecology (PIA) is a student organization that focuses on experiential learning, sustainability, and food systems. PICA’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 (race, class, citizenship, etc.), lack of representation, knowledge validation, self and student relationships (student autonomy), student accountability, and intentional inclusion. Through practical training in agroecology and organic gardening, student involvement in campus and community gardens, and the development of local composting projects, PICA students are able to integrate Agroecological principles of sustainability, food production, food justice, and social justice into everyday life. With PICA, students have the opportunity to grow their own food together, share meals together, and explore ways to live more sustainably amongst those who need it most in events, garden workdays, and workshops.

Volunteer & Internship Opportunities

PIA 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 sowing seeds. A free garden grown organic lunch is always served! Please visit our website, https://uscsipica.wixsite.com/uscsipica, 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

CONTACT: Carmen Gutierrez (staff advisor) and Student Co-chairs
EMAIL: cgutierrez9@ucsc.edu (staff), secchairs @ucsc.edu

The Student Environmental Center (SEC) is a student-organized off-campus group at UCSC that focuses on experiential learning, sustainability, and food systems. SEC’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 (race, class, citizenship, etc.), lack of representation, knowledge validation, self and student relationships (student autonomy), student accountability, and intentional inclusion. Through practical training in agroecology and organic gardening, student involvement in campus and community gardens, and the development of local composting projects, PICA students are able to integrate Agroecological principles of sustainability, food production, food justice, and social justice into everyday life. With PICA, students have the opportunity to grow their own food together, share meals together, and explore ways to live more sustainably amongst those who need it most in events, garden workdays, and workshops.

Volunteer & Internship Opportunities

SEC meets in the Rachel Carson College Red Room. For more info contact the Student Co-chairs at secchairs@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
(831) 459-1714
realfoodchallenge.org

ADVISOR CONTACT: Tim Galanrue
EMAIL: tgalanrue@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
cals, local economies, the environ-
ment, 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 educa-
tion 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 RFC. Contact Tim Galanrue at tgalanrue@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, endangered 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 Relearning Garden Program contact Rick Flores, Curator of California Native Plants, rflows@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!
**Student Poetry & Art: Héctor Castañeda**

**my existence is activism**

after Ebony Janice, who goes by Ebony Janice

My body is the beginning
and end of unanswered questions.
not apology but rather
the birthing of presence.
body is not hindered.

is what carried me
with each stepping stone breath
through hellfire and landscape.

is my existence is holy
my activism is blood; bone marrow as geometry
mapping my journey as flesh.

My body is intersection:
ether-crossroads of meta and physic.

is not answer but rather
the question of revelations.

body is ancestral prayer
handed down by millennia.

is what held me
with each breathless step
through trench and em-pyre.

and so i rest, for
every flamescar speaks
my name when i dream
of liberation. of liberation.

I was inspired by the lovely Ebony Janice, who promotes
the idea that her existence as a Black woman is activism.
She often speaks of how simply showing up as herself in
various spaces can be a political act. This got me to

**“STRANGE ECSTASY”**

unreleased album cover art [ DOG DAYS ARE OVER ]

by double-exposing a home self-portrait with a land-

scape shot behind UCSC’s Music Studios, i intersected
my childhood with my college experience. Note the split
in color. A culmination of past and present

intertwining. To channel the strange ecstasy of thriving,
as a queer Chicano artist roaming a landscape

created without marginalized peoples in mind. Boldly
creating & holding space despite it.

landscape photo credit: Glenn Ontiveros

Hello, I’m Héctor Castañeda, writer, producer, audio engineer, singer,
graphic designer, event curator, and

much more. I’m a rising graduate
and the Outreach Coordinator for
the Rachel Carson Garden. I consid-
er myself a jack of all trades, rooting
myself in as many meaningful con-
nections as possible. Poetry is my
spellwork, setting and transform-
ning the stage for my various other
creative disciplines to come into
fruition. I have been part of racial,
educational, and environmental
justice organizations dedicated to
cultivating a better future for all,
especially marginalized commu-

nities. I come from San José and a
proud, hard-working family of im-
migrants. As a second-generation
college graduate in my family and
an increasingly engaged member
in the poetic community, I consider
it a great privilege to have various

mediums of communal and academ-
ic support for my writing growth.

My writing and musical themes
often touch on intuition, ancestral
energy, linguistics, surrealism, reli-
gion, color, organized chaos, meta-
physicality, (in)harmony, philosophy,
queerness, biology, marginalized
bodies, the rewritten and unwritten.

I’m a shapeshifting chameleon night
owl bellowing into the oceanic void,
constantly phoenixing the architec-
ture of my body. I’ve had the plea-
sure to be published in the Mercury
News, various zines (“The Radical
Zine Vol. 2” with The Resource Center
for Nonviolence, “Lissen… Vol. 1”,
Loud Mouth Poetry Jam’s “Dia de
Las Poéticas”), Rigorous Magazine,
& PandemicPoems.org. For creative
inquiries, please contact dogdaysao-
music@gmail.com or @dogdaysare-
over_hector via IG.

**“VOICES (apricity)”**

album cover art | double-exposure

I remember staying up while
camping with FSWG cowork-

ers til sunrise. My gratitude
bloomed out of knowing the
inaccessibility of lush, open

& natural spaces for many
low-income BIPOC nationwide.
I soaked in as much ethereal
landscape as I could, becoming
reborn. I took this photo in com-
plete awe.
The Cowell Coffee Shop: For the Peoples

The Cowell Coffee Shop: For the Peoples is a student-run cafe designed to increase student food access. The cafe processes local and farm fresh produce from campus and our farmers markets into juices, purees, fruit leathers, fermented goods, pickles, jams, dried fruit, and other preserves. In addition, the Coffee Shop partnered with the Slug Support Pantry during COVID to serve as a distribution hub for second harvest goods and semi-prepared meals to serve as a distribution hub for Slug Support Pantry during COVID. The Coffee Shop is collaborating with Slugs in the Kitchen as well as other CASFS partners. These collaborations seek to put together online curriculum, workshops, and conversations around food insecurity and cooking classes designed specifically around the UCSC food system.

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, 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 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 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 table.

Follow us on our Instagram: @cowellcoffeeshop

Recipe: Three Sisters Sopes

Ingredients:
- 3 cups masa harina
- 3-4 summer squash
- 1 lb anasazi beans (or any other dry heirloom beans)
- 3 ears sweet corn
- ½ pint feta cheese
- ⅛ lb shishito or padron peppers
- 4-5 limes
- 2 serranos
- 2 heads of garlic
- 1/2 red onion
- 1 bunch cilantro
- 1 bunch cilantro
- 1 bunch sour cream
- 3 arbol chiles
- Olive oil
- Neutral oil for frying (rice bran, cold pressed)
- Salt
- Pepper
- Cumin seed

Optional: 2 tablespoon lard

This recipe is an homage to the three sisters, Corn, Beans, and Squash, grown together in an ancient Mesopotamian practice of companion planting and symbiosis. The corn provides the strut for the beans to climb, the beans in turn fix nitrogen for the corn and squash, and the squash provides shade for the ground, preventing weeds from growing around the plantings.

There are countless variations of these three elements throughout the Americas, but this particular culinary iteration seeks to highlight these ancient and venerable staples through the timeless mediums of fried dough and fresh, seasonal vegetables.

For the beans:
- Soak the beans overnight the day before. Drain the water and put in a pot with fresh water and several generous four finger pinches of salt; a head of garlic, and 3 arbol chiles. Bring to a gentle boil for 1-2 hours until you taste them and they are soft and have some nice juice. Season to taste. Remember that unlike most dishes in the kitchen, rather than continuing to cook, beans tend to stiffen back up a little bit after you take them off of the heat, so cook them a tiny bit past your comfort point and allow them to come back to your ideal soft, creamy texture.

For the summer squash:
- Halve the squash down the length, and then cut the squash into rough half moons about ½” thick. Toast your cumin seed in a pan until it starts to crackle and brown a little and then grind in a molcajete or spice grinder. Sauté the squash with the juice of 1 lime, a couple dashes of olive oil, a few pinches of freshly ground cumin, salt, and pepper. Cook until the squash gets a little color and set aside.

For the sweet corn salsa:
- Shuck your corn. Take a large metal bowl and put a smaller metal bowl inverted inside of it. Put the base of your ear of corn rested vertically on the small bowl and shave down the sides with a sharp knife. The larger bowl will catch all of the kernels and keep them from flying all over the place. Remove the small bowl, and squeeze in the rest of your limes, and several pinches of salt, cumin, and pepper.

Mince 3 cloves of garlic, 2 serranos, half of a red onion, and add to your bowl. Sauté your padron or shishito chilies on high heat with some sea salt and olive oil, and then let cool for several minutes. Giggling the stem with your finger tips, roughly chop the peppers with a very sharp paring knife, draggin your knife firmly toward yourself across the soft peppers. Add to the bowl and mix.

Optional: to really make it impossibly delicious and give it more of an elote feel and complexity, grill the corn over a high heat before adding to your bowl. Sauté your padron or shishito chilies on high heat with some sea salt and olive oil, and then let cool for several minutes. Giggling the stem with your finger tips, roughly chop the peppers with a very sharp paring knife, draggin your knife firmly toward yourself across the soft peppers. Add to the bowl and mix.

Recipe: Three Sisters Sopes
During the Spring 2021 Quarter, the Cowell Coffee Shop held a Logo Contest to find a distinct look for our social media and labeling that embodies the café’s vision of food equity and student support. The new logo will be featured across our social media as well as food labels to promote our brand and visibility. We received an overwhelming amount of amazing submissions, and it was a difficult decision for the dedicated student and staff selection committee. The selected artist receives a departmental award for their contributions of $1,000 as well as two runner up student designers receiving $250 for their efforts! Congratulations to everyone who submitted a design, and thank you for your incredible contributions!

Recipe: Three Sisters Sopes continued

Slugs In the Kitchen Workshops
Slugs In the Kitchen is a peer to peer workshop program hosted in the Cowell Coffee Shop, intended to foster a sense of community and learning around kitchen spaces and students’ role in the broader food system. Instruction is designed to inspire confidence, fun, and creativity in the kitchen by empowering students to cook healthy, dynamic meals for themselves. Courses highlight local and seasonal ingredients available from campus farm spaces and through Basic Needs pantry programs. Slugs in the Kitchen curriculum strives to honor and uplift the wide range of culinary diasporas that UCSC students come from and establish meaningful connections between students and the world around them through the food that they eat. Follow us on Instagram @slugsinthekitchen_ucsc to learn more!

For more information on UCSC Basic Needs and the Cowell Coffee Shop, visit basicneeds.ucsc.edu

Student Artist: Jarod Fowler

I'm currently a 3rd year student at UCSC and will be going into my fourth year this fall 2021. I'm excited to get back on campus to enjoy my final year at UCSC as a senior. I love expressing myself through creating artwork, no matter the medium. Art has always been in my life and I have no intention of it ever leaving my life. I want to learn and experience everything I can in life and use my knowledge to spread to others. To see more of my work, follow my art Instagram at @jaywatsu

“Desolate” A landscape that feels empty and lifeless. The tree is bare. The crow is alone. Humanity has fallen.
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 “loans” 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 seeds by large seed companies.

The Demeter Seed Library (at left), M43 grants included support for —

- The Redwood Free Market, providing summer and fall food sourcing grants with healthy and sustainable food options. For more info on the Market 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 kresgegardencoop.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), PI CA 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 PI CA 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, Calabasa 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 43 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 services, communication, and support for students at UCSC who live on or off the hill.

Stay up to date at casfs.ucsc.edu/farm-to-college/measure-43-initiative/index.html with M43 events, programs, and projects! If you’re interested in further involvement in M43 efforts please feel free to contact Tim Galarneau at tgalarne@ucsc.edu.

UC Global Food Initiative
& Student Fellowships

I nitiated in 2014 by former UC President Janet Napolitano, the UC Global Food Initiative (GFI) uses the UC system’s expertise in research, education, and outreach to improve the food system, both locally and around the world. The GFI is addressing topics such as food security on UC campuses, agroecological practices, and resource conservation, as well as encouraging hands-on agricultural education, improving K-12 school food programs, and increasing the amount of locally produced, organic food available to the UC community. Student fellowships are also available through the GFI for both undergraduate and graduate students.

At UCSC, GFI efforts take place through a number ofsubcommittees on which CASFS and UCSC staff work with members of other UC campuses to pursue GFI’s goals. Subcommittees include student food security, research on sustainable agriculture, experiential learning, access to locally grown organic produce, campus food procurement, and K-12 dining options. With respect to bridging UCSC with high school age youth, CASFS partnered with food What?!?, to develop a toolkit highlighting resources and strategies for Universities to better support youth (high-school age) empowerment projects.

You can read more about the UC Global Food Initiative at https://casfs.ucsc.edu/research/gfi.html

Student Fellowships through GFI

The Global Food Initiative offers a student fellowship program for undergraduates and graduate students to work on research projects or internships related to GFI efforts. Fellowships for the academic year are for $3,000, with a spring quarter application deadline for the following academic year. For more information, please contact Tim Galarneau, tgalarne@ucsc.edu.

UC Global Food Initiative

GFI funds set up hoop house infrastructure to continue to support production for Basic Needs through the winter at the UCSC Farm.

UCSC CAMPUS FOOD & GARDEN GUIDE

UCSC FOOD SYSTEMS WORKING GROUP

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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 10). 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 economy, pledging UCSC to continuously evaluating how we can best achieve this goal.
- Produced fewer miles away:

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.

This year, the dining experience has been modified to accommodate current public health guidance. Reducing the spread of COVID-19 remains a top priority, and we are continuously evaluating how we can best achieve this goal.

Dining halls are not offering drop-in meal service; instead, all meals must be ordered online in advance, and picked up at the specified time. Face coverings and social distancing are required for meal pick-up. Learn about online ordering using the GET App by visiting dining.ucsc.edu. Dining halls will not be open to the public, and seating will not be offered until further notice.

Other on-campus dining options may be available. Visit dining.ucsc.edu/eat to see what’s open today.

The GET App

With the GET app or the GET website (get.cbord.com/ucsc), students can:
- Purchase Flexi Dollars
- Purchase Slug Meals
- Purchase a voluntary meal plan
- Order a meal for pick-up from the dining hall
- Scan in at the dining hall entrance using the app on your phone and the contactless scanner
- Check your account balance

Get more than you paid for! Using the GET App, you can get free Slug Meals when you buy in large quantities. You can also get 1000 Flexi Dollars for $850, or 1500 Flexi Dollars for $1275. A Flexi Dollar is the value equivalent to the US Dollar, so this is a great deal for students, faculty, and staff. Flexi Dollars can be used anywhere on campus, and are accepted at some local off-campus businesses. GrubHub now accepts Flexi Dollars, so you can use them as currency anywhere and everywhere that GrubHub operates. More details at dining.ucsc.edu.
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 local and sustainable food on “Farm Fridays,” where our chefs create food that is both organic and ecologically sound ingredients. This strengthens our partnerships with local growers and ecologically responsible vendors. Connect with us on social media to know when responsible vendors. Connect with us on social media to know when local foods are available.

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.

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. Our list of Real Food suppliers is a holistic term for food that is sustainable, local, humane, and fair. Our list of Real Food suppliers includes local favorite Mission Hill Creamery.

We offer plenty of veggie and meatless options at every location and during every meal period.

UCSC DINING ACCOMPLISHMENTS
2017-2020 Grade A on peta2’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

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 veggie and meatless options at every location and during every meal period.

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.

Perk 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.

Explore UCSC’s Other Cafés and Restaurants
The following locations are not managed by UCSC Dining. Please contact each location directly with any questions you may have.

- **Vivas Mexican Restaurant**, located at Merrill College, prides itself on using only the freshest natural and organic ingredients, grown in California.
- **Terry Freitas Café**, located at Colleges Nine & Ten, is a non-profit student-run café and lounge.
- **The Kresge Co-op** is a non-profit student-run food store where everyone is welcome to shop. EBT accepted here!
- **Bowls by Café Brasil** located at Porter College, offers a variety of lunch bowls and juices.
- **The Global Village Café** at McHenry Library offers a full coffee bar along with juices, salads, sandwiches, and baked goods.
- **Iveta Café**, located in the Quarry Plaza, offers breakfast, lunch, dinner, and a full espresso bar.
- **The Bay Tree Express Store**, located in the Quarry Plaza, offers fresh lunch options in their cold case, as well as convenient snacks, cold drinks, pastries, tea, and coffee.
- **Cowell Coffee Shop: For The Peoples**, located at Cowell College, is a non-transactional café and all students are welcome! More on page 20.

Regional Seasonal Availability

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UCSC FOOD SYSTEMS WORKING GROUP  UCSC CAMPUS FOOD & GARDEN GUIDE
Environmental Studies (ENVS) Internship Program

Please visit https://envs.ucsc.edu/internships

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 College Nine Farm program. We provide opportunities to engage with children in an outdoor setting, organic gardening, environmental education, games, activities, and much more! Please email us or look at our website for more information.

Academic Credit for Hands-on Opportunities

The Sustainability Studies minor offers a model for new college-based undergraduate curricula and pedagogy and emphasizes the central academic role of UCSC’s colleges in the food system. Students can choose to focus on local food systems and agricultural production or post-harvest handling at the campus farm and gardens, food distribution through Produce Pop-Ups, and nutritional education. Students can prepare and serve meals in the Cowell Coffee Shop. Students may intern across these sites from quarter to quarter.

CONTACT: Visit casfs.ucsc.edu/get-involved/internships.html to learn more and sign up for an internship.

Agroecology Practicum

ENVS 133 Winter & Spring 2022

Lectures and demonstrations are combined with field applications to give students direct experience and knowledge of sustainable agriculture practices and principles. Emphasis is on small-farm systems. Enrollment 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.)

CONTACT: Katie Monsen, kmonsen@ucsc.edu, Damian Parr, dmparr@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 pedagogy and emphasizes the central academic role of UCSC’s colleges in the food system. 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 College Advising Office at carsonad@ucsc.edu.

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

College Affiliated Course or ENVS 83 Credit Fall, Winter, Spring 2021-2022

Learn and practice ecological horticulture at our many College Garden sites and the Program in Community Agriculture & Agroecology (PICA). Time in this 2 or 5 unit Environmental Studies internship is split between weekly group lessons and direct field experience at an on-campus garden of your choice. With over 150 internships up and running during post-Covid, those participating need to be vaccinated. Alternative Energy, Agroecology, conservation biology, Marine Science, and environmental education-related internship options are open to all.

CONTACT: Blake Rodding, bradding@ucsc.edu, Chris Kloehn, ckloehn@ucsc.edu or eisnerr@ucsc.edu

Life Lab Garden Classroom Internships

ENVS 83, 84, 183, 184, 188

Come enjoy the Fall season in the garden, and get school credit. Interns teach garden-based science and sustainable agriculture concepts to local school groups, 2nd through 4th grade. Interns receive training in Garden-based science education, working with children in an outdoor setting, organic gardening, environmental education, games, activities, and much more! Contact: Cara Wild-Sundell, cara@lifefab.org or Daniela Etchegaray, daniela@lifefab.org

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

CLI 61 and 161

Education for Sustainable Living (ESLP) is a collaborative space, focused on re-shaping 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 facilitate their own 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 organizational skills. Please email us or look at our website if you are interested in becoming a facilitator, intern, volunteer, or a paid organizer with us.

CONTACT: esl@ucsc.edu, esl@lifefab.org

UCSC CAMPUS FOOD & GARDEN GUIDE

ACADEMIC YEAR 2021-2022

UCSC FOOD SYSTEMS WORKING GROUP
2021 Harvest Week
Week of October 11

Harvest Week 2021 will be a weeklong series of fun in-person and virtual activities for the UCSC student community. A collaboration between the Center for Agroecology & Sustainable Food Systems (CASFS), Food Systems Working Group (FSWG), Cowell Coffee Shop, Redwood Free Market and SUA Pantry, Harvest Week will offer activities and other opportunities for students to connect with each other and with the campus food system. Visit casfs.ucsc.edu/news-events/events/harvest-fest.html for details.

Local and Organic Tasting Fair
Held around Earth Week in April 2022

UCSC Dining hosts its annual Local and Organic Tasting Fair for the greater UCSC community during Earth Week. Stop by for the opportunity to taste free samples with our local and organic vendors for our dining halls and retail locations on campus. The event welcomes everyone and is completely free so make sure to bring your friends and family along.

For more information check out dining’s website at dining.ucsc.edu

Strawberry & Justice Festival
May 2022 at the CASFS Hay Barn or via Zoom
(stay tuned for more details at FSWG’s Facebook page)

The Strawberry and 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.

The UCSC Farm & Garden Organic Pop-Up
From October through June, UCSC students run the Organic Produce Pop-Up, a twice weekly on-campus farmstand featuring fruits and vegetables grown by students at the campus farm. Produce Pop-Up in partnership with UCSC Basic Needs aims to make fresh, local produce more accessible and affordable for the entire UCSC community. All produce is half-price, and all proceeds go to the newly-established Foodways Fund for the advancement, diversification, and provision of culturally relevant, local, and sustainable foodways for UCSC students. Produce Pop-Up accepts cash, EBT, and credit card. Follow @ucscproducepopup on Instagram or see the UCSC Basic Needs Google calendar for updates on dates, times, and locations!

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

Your Neighborhood Farmers’ Markets

Sunday:
Live Oak
9 am–1 pm, Year-round
East Cliff Drive at 14th Street
Santa Cruz, CA 95062
(831) 454-0566

Tuesday:
Felton
1–6 pm
Hwy 9 at Russel Ave (St. John’s church)
Felton, CA 95018
(831) 566-7159

Wednesday:
Downtown Santa Cruz
1–6 pm
Lincoln Street at Cedar Street
Santa Cruz, CA 95060
(831) 454-0566

Friday:
Watsonville
2–7 pm, Year-round
Peck Street at Main Street
Watsonville, CA 95076
(831) 234-9511

Support your local growers and more importantly eat with the seasons. Shopping at our campus and community farmers’ markets ensures that new farmers are trained and that family farms stay in business and continue to farm local lands.

The Market Match Program is available at the Westside Santa Cruz, Live Oak, and Felton markets and offers farmers’ market customers with CalFresh (EBT/SNAP) cards a dollar-for-dollar match up to ten dollars; these matching dollars can be used to purchase fresh vegetables and fruits only.

See santacruzfarmersmarket.org for details on the Live Oak, Felton, Downtown Santa Cruz, Scotts Valley, and Westside farmers’ markets.
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 certification agency and trade association passionate about certifying, educating, advocating, and promoting 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’ business by educating consumers and advocating at the state and national policy level. For more information, visit www.ccof.org.

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

californiafarmlink.org

Established in 1999, California FarmLink supports beginning, limited-resource, immigrant and other underserved farmers statewide. 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, government agencies, impact investors, and other nonprofits help farmers learn and improve business management, 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 color, immigrants, young and old, who are consistently under-resourced and under-capitalized. These farmers are the future of a healthy, regionalized food system.

Volunteer & Internship Opportunities

FarmLink offers internships to students with experience in agriculture or related fields. Intern tasks have included:
• Working with realtors, county assessors, agricultural commissioners, the web and classified ads to seek new land opportunities for aspiring farmers.
• Assisting with workshop development.
• Media outreach.
• Developing technical assistance materials (handouts and brochures) and translating these materials into Spanish.

Contact us at info@cafarmlink.org to get involved!

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 delivered to homes and served at senior dining centers. Our centers operate Tues–Fri, 10am–2pm, & Sat–Sun 10am–4pm.

La Manzana Community Resources/Nutrition Programs
521 Main Street,
Watsonville, Ca 95076
(831) 724-2997
9 am-12 pm, 1 pm-4:30 pm
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 Program.

Our Nutrition Programs work with Food Stamp-eligible families in the Central Coast (Santa Cruz, Monterey, and San Benito Counties) and provide nutrition education to combat the burgeoning rates of obesity in low-income communities and the resultant chronic diseases such as diabetes. Internships are available within the Nutrition Programs. Screening questions about COVID-19 are required when visiting. Masks and social distancing required.

Volunteer & Internship Opportunities

Opportunities for interns include outreach to community-based organizations, youth organizations, retail markets, and the media to educate 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 necessary, as an intern may find himself/herself 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.

UCSC FOOD SYSTEMS WORKING GROUP
UCSC CAMPUS FOOD & GARDEN GUIDE
For updates on hunger and nutrition policy efforts:

**CONTACT:** Joel Campos at (831) 498-4123
joel@thefoodbank.org

**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/HSAHome/HSDIVisions/PublicHealth/CommunityHealthEducation/HealthyEatingandActiveLiving/GoForHealth.aspx

**CONTACT:** Kristal Caballero
EMAIL: kristal.caballero@santacruzcounty.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 guidelines.

**Undergraduate Interns pose with chard bouquets during a harvest for campus food pantries and pop-ups.**

The Center for Agroecology and Sustainable Food Systems

Advancing agroecology and equitable food systems through education, research, and public service

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 mission of CASFS is to advance agroecology and equitable food systems through experiential education, participatory research, agricultural extension, and public service.

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.

**What is agroecology?**

At CASFS, we define agroecology as the integrative study of the entire food system, encompassing ecological, economic and social dimensions. We acknowledge that in order to create an ecologically sound, economically viable, and socially just food system, agroecology must integrate science and research, technology and practices, indigenous knowledge and movements for social change. We embrace agroecology as a transdisciplinary, participatory, action-oriented, and politically-engaged transformation of the food system. We also recognize 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 Phlipott
nize the foundations of agroecology as a peasant social movement, and its current context in food sovereignty movements across the world.

**Student Opportunities at CASFS**

**Student Leadership Development Program**

The new Student Leadership Development Program will see seasoned student staff taking on leadership roles such as training and mentoring junior staff and interns, and participating in developing and improving CASFS programming. Students will learn from each other as well as from professional staff in and across CASFS sites, including the UCSC Farm, Chadwick Garden, Cowell Coffee Shop, and the Produce Pop-Up. The goal of the new program is for students to feel empowered in their roles and knowledgeable in food systems topics from planting, growing, and harvesting, to food production and distribution, food security, and more.

**CASFS Internship**

CASFS staff hosted a remote internship last year to get students involved with their campus food system from afar, but we are looking forward to hosting in-person interns from all academic majors at the Farm, Garden, and other campus sites to provide hands-on experiential learning opportunities. The CASFS Internship will focus on land-based agricultural and horticultural production, post-harvest handling, food distribution, and nutritional and culinary preparation and services. Interns will be based at one of CASFS’s diverse sites, with the option to intern at different sites from quarter to quarter.

**Agroecology Major**

The agroecology major, an interdisciplinary program housed in the UCSC Environmental Studies Department that has so far been entirely remote due to the pandemic, will see its first in-person cohort this year. Students in the new major will have the opportunity to gain credit through working onsite at the CASFS Farm, gardens, and kitchens with instruction from CASFS staff and fellow students.

Stay updated at casfs.ucsc.edu, and our Facebook page and our Instagram @ucscasfs!

Upcoming student internship, employment, and volunteer opportunities will be posted on our website as they arise.

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**Retailers, Restaurants & Cafés 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 ucsfsfwg@gmail.com.

**Veg on the Edge**

Afro/Centric/American vegan Jusien
Available on DoorDash
Instagram: @vegontheedge
https://vegontheedge.com

**Nahna Eritrean**

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

**Oswald restaurant**

121 Soquel Ave
Santa Cruz, CA 95060
Instagram: @oswaldrestaurant
(831) 423-7427
Californian craft comfort Jocd
oswaldrestaurant.com

**Areperia 831**

Instagram: @areperia831
Facebook: Areperia 831
Email: vrinda@areperia831.com
Woman-owned Venezuelan Arepas: Vegetarian, vegan, and gluten free
areperia831.com

**Coco’s Chicken and Waffles**

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

**Persephone**

7945 Soquel Drive
Aptos, California 95003
(831) 612-6511
Instagram: @persephone_restaurant
Menu changes seasonally and sources locally ranging from Italian to Middle Eastern
https://showtimepizzeria.com

**Showtime Pizzeria**

7960 Soquel Dr, Ste E
Phone: (831) 888-6697
Authentic Italian pizza
https://showtimepizzeria.com

**San Marcos Charquito**

Mexican restaurant
https://www.facebook.com/San-MarcosCharquito

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There are many ways for students to get involved with CASFS, including internships, paid positions, and taking part in agroecological and food systems research. Visit casfs.ucsc.edu to learn more.
**Walden West Market**
105 S. River Street
Santa Cruz, CA 95060
(831) 427-9777
GrubHub
Serving Area Code 95060
Japanese/vegan options
Japanese/California sushi / Dine in, takeout, & delivery
105 S. River Street
Santa Cruz, CA 95060
(831) 427-9777
GrubHub
Serving Area Code 95060
Japanese/California sushi / Dine in, takeout, & delivery

**Mongolian BBQ**
120 Mission Street
Santa Cruz, CA 95060
(831) 420-0101
GrubHub
Vegan/Gluten-free options

**The Buttery**
702 Soquel Avenue
Santa Cruz, CA 95060
(831) 458-3020
Takeout & delivery | $$$
DoorDash

**Café Brasil**
1410 Mission Street
Santa Cruz, CA 95060
(831) 429-1855
Brazilian/vegan & vegetarian options | $$$
GrubHub

**Café Gratitude**
103 Lincoln Street
Santa Cruz, CA 95060
(831) 427-9583
Vegan/organic gluten free options delivery | $$
DoorDash

**Charlie Hong Kong**
1141 Soquel Avenue
Santa Cruz, CA 95062
(831) 471-2609
Asian street food | $-
Charity

**Engel’s Pizza Works**
547 Seabright Avenue
Santa Cruz, CA 95062
(831) 429-1856
Organic/Gluten-free & vegan options available
Takeout available | $-
GrubHub

**Geisha Sushi**
200 Monterey Ave, Ste. 3
Capitola, CA 95010
(831) 464-3356
Organic sushi/vegetarian/vegan/gluten-free options
Dine in, takeout, & delivery | $-
DoorDash

**India Joze**
418 Front Street
Santa Cruz, CA 95060
(831) 325-3633
Pan Asian/California fresh fusion Vegan & gluten-free options | $-
DoorDash

**Kelly’s French Bakery**
402 Ingall’s Street
Santa Cruz, CA 95060
(831) 423-9059
Café/bakery/deli | $$-
GrubHub

**Laili Restaurant**
1018 Cooper Street
Santa Cruz, CA 95060
(831) 423-4545
Silk Road cuisine/vegetarian options
Dine in, takeout, & delivery | $$-
DoorDash

**New Leaf Community Markets**
1210 41st Avenue
Santa Cruz, CA 95060
(831) 420-0101
GrubHub
Serving Area Code 95060
Venezuelan food, Catering | $-

**Penny Ice Creamery**
913 Cedar Street
Santa Cruz, CA 95060 & 820 41st Ave
Santa Cruz, CA 95062
(831) 204-2523
Organic ice cream
Takeout | $-$-
GrubHub

**Pizzeria Avanti**
1711 Mission Street
Santa Cruz, CA 95060
(831) 425-1807
Pizza, salads, and more
GrubHub

**Ristorante Avanti**
1917 Mission Street
Santa Cruz, CA 95060
(831) 427-0331
Cal/Mediterranean/vegetarian options | $-$-
GrubHub

**River Café**
415 River Street
Santa Cruz, CA 95060
(831) 420-1280
Café/specialty/deli/ catering $-
GrubHub

**Discretion Brewing**
2703 41st Avenue
Soquel, CA 95073
(831) 316-0662
Organic beer and farm-to-table food $-
DoorDash

**East End Tap Gastropub**
1501 41st Ave
Santa Cruz, CA 95060
(831) 475-8010
Brewpub and dining
Takeout & delivery | $$-
GrubHub

**Engfer’s Pizza Works**
547 Seabright Avenue
Santa Cruz, CA 95062
(831) 429-1856
Organic/Gluten-free & vegan options available
Takeout available | $-
GrubHub

**Geisha Sushi**
200 Monterey Ave, Ste. 3
Capitola, CA 95010
(831) 464-3356
Organic/sushi/vegetarian/vegan/gluten-free options
Dine in, takeout, & delivery | $-
DoorDash

**India Joze**
418 Front Street
Santa Cruz, CA 95060
(831) 325-3633
Pan Asian/California fresh fusion Vegan & gluten-free options | $-
DoorDash

**Kelly’s French Bakery**
402 Ingall’s Street
Santa Cruz, CA 95060
(831) 423-9059
Café/bakery/deli | $$-
GrubHub

**Laili Restaurant**
1018 Cooper Street
Santa Cruz, CA 95060
(831) 423-4545
Silk Road cuisine/vegetarian options
Dine in, takeout, & delivery | $$-
DoorDash

**New Leaf Community Markets**
1210 41st Avenue
Santa Cruz, CA 95060
(831) 420-0101
GrubHub
Serving Area Code 95060
Venezuelan food, Catering | $-

**Penny Ice Creamery**
913 Cedar Street
Santa Cruz, CA 95060 & 820 41st Ave
Santa Cruz, CA 95062
(831) 204-2523
Organic ice cream
Takeout | $-$-
GrubHub

**Pizzeria Avanti**
1711 Mission Street
Santa Cruz, CA 95060
(831) 425-1807
Pizza, salads, and more
GrubHub

**Ristorante Avanti**
1917 Mission Street
Santa Cruz, CA 95060
(831) 427-0331
Cal/Mediterranean/vegetarian options | $-$-
GrubHub

**River Café**
415 River Street
Santa Cruz, CA 95060
(831) 420-1280
Café/specialty/deli/ catering $-
GrubHub

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**UCSC FOOD SYSTEMS WORKING GROUP**

**UCSC CAMPUS FOOD & GARDEN GUIDE**
Rosie McCann’s
1220 Pacific Avenue
Santa Cruz, CA
(831) 426-9930
Irish Pub & Restaurant
vegan options | $$
DoorDash
Grubhub

Sabieng Thai Cuisine
1218 Mission Street
Santa Cruz, CA
(831) 425-1020
Thai, vegetarian options
Takeout | $$
Grubhub

Sala Thai
353 Soquel Avenue
Santa Cruz, CA
(831) 426-1214
Thai, vegetarian options
Takeout | $$
Grubhub

Santa Cruz Mountain Brewing
402 Ingalls Street B 27
Santa Cruz, CA 95060
(831) 425-4900
Organic brewpub
Takeout & delivery | $$

Seabright Brewery
519 Seabright Avenue
Santa Cruz, CA
(831) 426-2739
Brewpub/American | $$

Snap Taco
1108 Pacific Avenue
Santa Cruz, CA
(831) 824-6100
Taco bar, vegan & gluten-free options | $$
GrubHub
DoorDash

Soil Wine Bar
105 Walnut Avenue
Santa Cruz, CA 95060
(831) 423-2020
Small plates | $$
OpenTable

Steamer Lane Supply
698 West Cliff Drive
Santa Cruz, CA 95060
(831) 622-7361
Food truck, vegan option
$$

The Abbey
350 Mission Street
Santa Cruz, CA 95060
(831) 429-1058
Cojín, snacks | $-$
Grubhub
DoorDash

Tramonti
528 Seabright Ave
Santa Cruz, CA 95062
(831) 426-7248
Italian dine in, takeout, & delivery | $$
Facebook
Instagram
DoorDash

Walnut Avenue Café
106 Walnut Avenue
Santa Cruz, CA 95060
(831) 457-2307
American diner, vegan options | $$
Dog menu
DoorDash

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/shfb; 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.
Welcome to the Campus Gardens!

UC Santa Cruz students have been at the forefront of the organic gardening and farming movement for more than 50 years (see pg 6).

Now there are even more chances for students to get involved in gardening, farming, and food system activities at UCSC thanks to the growing number of campus gardens and support for student activities provided by Measure 43 (see pages 13 and 14). If you’re interested in developing new skills, connecting with other students, and finding out more about garden- and farm-based internships and classes, this guide will help you learn more about the many opportunities available.

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.

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.

Kresge Natural Foods Co-op
- Student-run grocery store with fresh produce, bulk goods, and community space located at Kresge College.
- Hours: Mon-Fri 9am - 6pm
- Phone: (831) 426-1506

CASFS Farmstand at the Hay Barn
- Tuesdays and Fridays, 12-6pm from April through November. Purchase organic produce grown at the UCSC Farm and Garden. EBT accepted, students receive a 25% discount on all produce.

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.

Kresge Natural Foods Co-op
- Student-run grocery store with fresh produce, bulk goods, and community space located at Kresge College.
- Hours: Mon-Fri 9am - 6pm
- Phone: (831) 426-1506

CASFS Farmstand at the Hay Barn
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UCSC Garden Guide
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.

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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.

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.

How to get involved
• Through the CASFS internship, students can choose to focus their work at the Alan Chadwick Garden.
• Visit casfs.ucsc.edu/get-involved/internships.html to learn more and sign up for an internship.
• The garden is open to the public from 8am-6pm daily.

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

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
• Through the CASFS internship, students can choose to focus their work at the farm.
• Visit casfs.ucsc.edu/get-involved/internships.html to learn more and sign up for an internship.
• Students can volunteer at the farm on weekday mornings from 9am-12pm.
• The Farm is open to the public from 8am to 6pm daily.

Key Contacts
• Damian Parr: (831) 359-8710, dmparr@ucsc.edu
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The Kresge Garden is a cooperative-run, 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, and radialize those 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. The Kresge Garden Cooperative also recognizes that the garden is located on the unceded territory of the Awaswas-speaking Uypi Tribe who stewarded this land long before the construction of the Kresge Garden and UCSC. The Kresge Garden Cooperative believes that addressing food justice also requires addressing land justice and sovereignty for the indigenous tribes whose land the garden occupies. In order to respect this history (past and ongoing), we hope to work more closely with the Amah Mutsun Tribal Band, descendants of the indigenous people who were forcibly taken to missions Santa Cruz and San Juan Bautista during Spanish colonization, to integrate more indigenous knowledge and practices in the garden while supporting and educating for the conservation and protection of their traditional tribal land and histories.

**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 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.

**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. The Kresge Garden Cooperative also recognizes that the garden is located on the unceded territory of the Awaswas-speaking Uypi Tribe who stewarded this land long before the construction of the Kresge Garden and UCSC. The Kresge Garden Co-op operates in the hope that addressing food justice also requires addressing land justice and sovereignty for the indigenous tribes whose land the garden occupies. In order to respect this history (past and ongoing), we hope to work more closely with the Amah Mutsun Tribal Band, descendants of the indigenous people who were forcibly taken to missions Santa Cruz and San Juan Bautista during Spanish colonization, to integrate more indigenous knowledge and practices in the garden while supporting and advocating for the conservation and protection of their traditional tribal land and histories.

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**How to find it**

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Program in Community & Agroecology (PICA)

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 Group’s facilities and moved his agroecology offices into the quarry. It became a place for international visitors to study agroecology and the site for the first annual International Agroecology Short-course in 1999.

PICA was founded in 2002 by Stephen R. Gliessman, Alfred E. Heller Professor (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/191F), 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 in 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—both as an educational experience and to provide food for PICA meals—and has been kept in top-notch shape by a stream of dedicated students.

Niche
The Program in Community and Agroecology (PICA) is an educational program focused on experiential learning, sustainability, and food systems. All UCSC students are welcome to participate in the garden workdays and workshops offered. Students have the opportunity to grow their own food together, share meals together, and explore ways to live more sustainably. PICA’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 autonomy), student accountability, and intentional inclusivity. PICA 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 organic gardening, student involvement in campus and community gardens, and the development of local composting projects, PICA students are able to integrate agroecological principles of sustainability, food production, food justice, and social justice into everyday life. In doing so, PICA 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
• PICA offers Garden Workdays 2-3 days a week—rain or shine!
• Students can choose between a variety 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 workdays and events.
• Garden workdays are currently not being held due to COVID-19.

Key Contacts
• PICA student email: pica@ucsc.edu
• Programs coordinator, Asmi Shah, asha13@ucsc.edu

Rachel Carson Garden

How to find it
The garden is located to the west of the Rachel Carson College (formerly College 8) Dining Hall (below the volleyball courts), near the bridge to Family Student Housing.

History
In 1995, a small group of students broke ground for the garden with assistance from Steve Gliessman, a professor of Environmental Studies and Agroecology. The next year, Gliessman began teaching a 1-unit course in the garden, focusing on the key concepts of organic agriculture, soil maintenance, food systems, and “learning by doing.” A group of students from the Student Environmental Center began maintaining the garden and teaching the course in 2009, and have kept it thriving.

Niche
With majestic views of Wilder Ranch State Park and the ocean beyond, the Rachel Carson College Garden 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. Thanks to the garden’s educational focus, there are always new crops and techniques being tried, and anyone is welcome to stop by and take a small sample of the food and flowers being grown.

How to get involved
• Enroll in the Rachel Carson College Garden Class centered around agroecological practice (CRSN 90), offered every quarter
• Intern opportunities offered fall through spring, 2 or 5 units available through the ENVS Office
• Ask/apply to our student staff positions or become a core member. Email us! c8garden@ucsc.edu
• Come in, take a look around and engage with the buzzing ecologies around you
• Stay updated on workshops and other events the garden hosts by following our Instagram @rachelsongarden and joining our Facebook page @Rachel Carson Garden

Key Contacts
• Core members at c8garden@ucsc.edu
• Staff Advisor Francis G Fernandez@ucsc.edu
• Academic advisor Katie Monsen kmonsen@ucsc.edu

Rachel Carson Garden
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 captivating 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; 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
Starting in the summer, we will begin hosting community workdays again. Beginning fall, we will begin hosting in person and virtual garden club meetings again, in addition to workdays.

Our garden has been approved to host small events. We are currently working on revitalizing the garden and will concentrate on workdays; however once Fall begins we will continue with safe in person club meetings, workdays, and collaborative events. Check out our IG page, @ourgarden910, to learn about these opportunities. We are very active there and constantly post about our work.

Key Contacts
• Michelle Hernandez, (H)ACER community outreach coordinator, mherne81@ucsc.edu
• Garden Club main email, 9garden-club10@gmail.com

Oakes Garden

How to find it
Located on the walking path up to College 9/10, right 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
Stevenson Garden

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 the 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
• Check the Enviro Internship Office or annefreiwald@ucsc.edu to sign up for a 2-unit internship fall, winter, or spring
• In person internships are on hiatus.
• Check the Stevenson Instagram @stevensonucsc for updates and ways to get involved remotely

Key Contacts:
• For inquiries email stevensongarden-core-group@ucsc.edu
• Come follow us on Instagram! @stevensongarden_ucsc

of 2011 the Stevenson Community Garden received approval from the campus planner to greatly expand our space, 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.

Life Lab Garden Classroom

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. Each year the Life Lab Garden Classroom field trips serve more than 3,900 students. Life Lab staff also trains more than 300 educators.

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
Dig in, dive in, and get inspired.

UCSC is leading the country in a diverse range of food, equity, & educational efforts ...

and you’re invited to the table!