

UC Santa Cruz

News & Notes of the UCSC Farm & Garden

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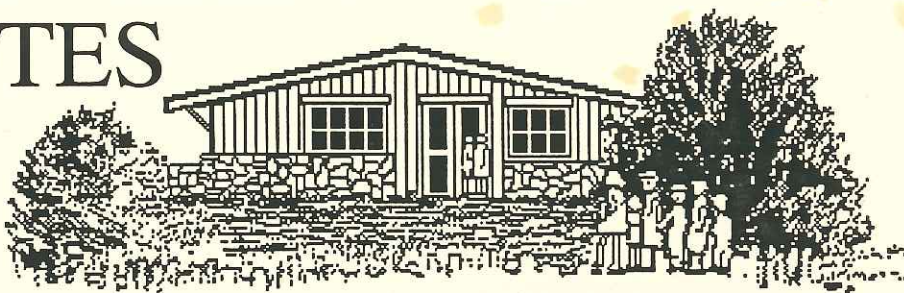
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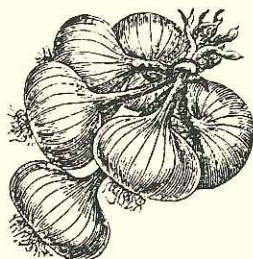
NEWS & NOTES

of the UCSC FARM and GARDEN



Issue 57 September 1992

Beth Benjamin & Jeff Arnett, Editors



"The Human Face of Ecological Agriculture"

Adding People to the Environment Agenda

Thursday, September 24, 1992 – 7:30 to 9:00 pm

Louden Nelson Center Room 3

301 Center St.. Santa Cruz

Debra van Dusen and Patricia Allen, Agroecology Program staff analysts, will open the fall season with an evening talk on the socioeconomic aspects of sustainability. An agriculture which fails to feed those who need food the most, displaces people from the land, destroys rural communities and families, and poses health risks to its population is not sustainable.

Apple Tasting

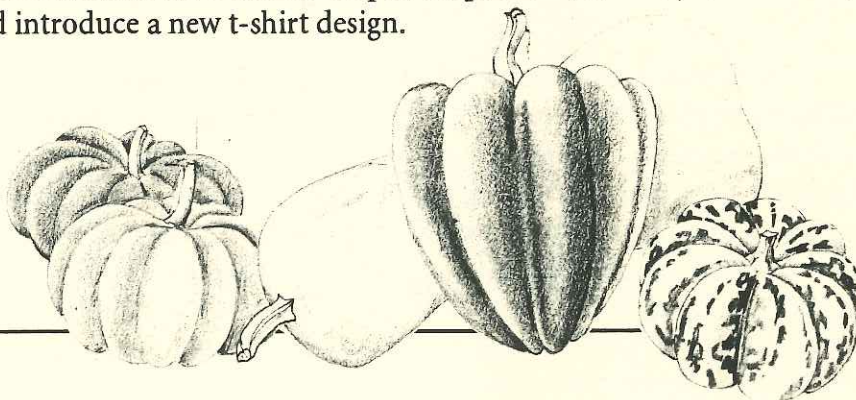
Sunday October 11, 1 to 4 pm – UCSC Gatehouse and Farm orchard

This year our orchard bears a fabulous crop: the Farm will play host to the Friends and the Rare Fruit Growers combined pomological extravaganza! As always there will be fresh cider, bread, and cheese in addition to the wonderful array of apple varieties that grow at the UCSC Farm. This is a great chance not only to learn new apples, but also to determine how they perform in the Santa Cruz area by looking at the trees and talking to the people who have been tending them.

Winter Squash Sampling Afternoon

Sunday November 8, 12 to 2 pm – Louise Cain Gatehouse

Spend a Sunday afternoon at the farm with us sampling various types of well-grown, well-cooked squashes. It may be a sparkling bright fall day, or it may be gray and rainy. In either case the squashes are delicious, and you will be able to buy some and take them home to make into pie, soup, or bread. This year we will have additional harvest items for sale, and introduce a new t-shirt design.



NEW!! 2 DAY ORGANIC GARDENING WORKSHOP

USCS FARM (meet at the gatehouse)

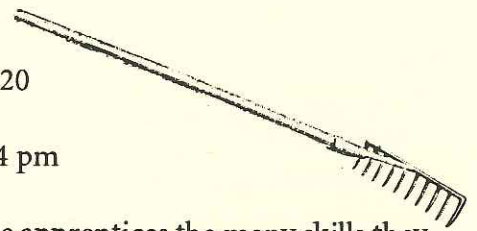
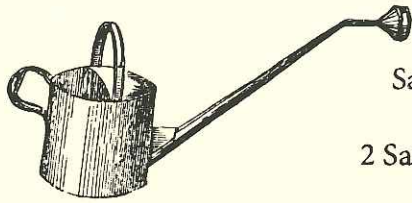
offered on 2 separate dates

Saturday and Sunday, September 19 and 20

also

2 Saturdays, October 17 and 24 – 10 am to 4 pm

contact Ann Lindsey at 459-3248



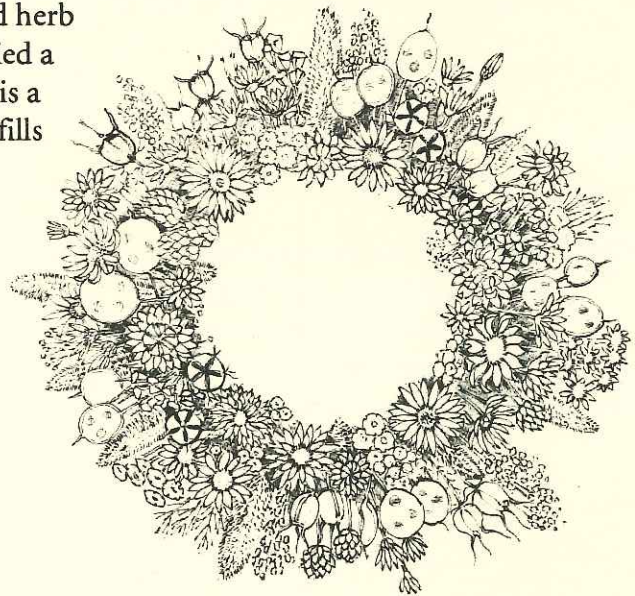
This new program has been introduced for all of you who have envied the apprentices the many skills they learn at the farm, but can't spare 6 months of time. The staff has designed a condensed but richly rewarding weekend for all who attend. There is a \$100 fee for the workshop which will help to support the apprenticeship program. Please help make this a success: you have been asking for an opportunity like it for a long time.



Holiday Wreath Workshop

Saturday November 21, 10 to 12 noon – Louise Cain Gatehouse

Olivia Boyce-Abel will teach an everlasting wreath workshop. This class is traditionally very popular, a deeply satisfying experience which leaves you with a long lasting, good smelling dried flower and herb wreath. The apprentices have grown, gathered, and dried a fabulous variety of ingredients for your use, and there is a \$25 materials fee. Make reservations early as the class fills up fast. Call Ann Lindsey at 459-3248.



Mark your calendar now for
the Annual Holiday Tea
at the Darling House:

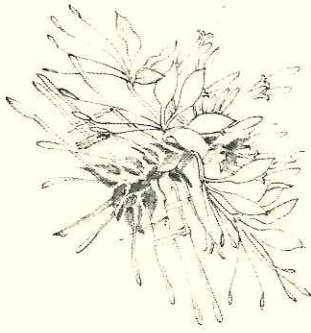
Sunday, December 6, 1 to 4 pm.

We'll mail you a shopping list of items we will
have for you there closer to the date.

Louise Cain Gatehouse

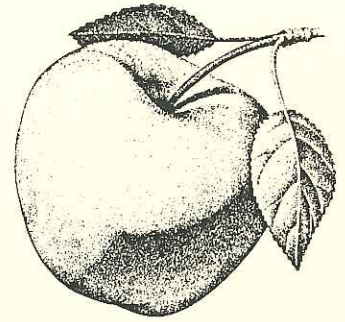
Visitors Center – Et al.

A still becoming but fastly humming transformation of the Louise Cain Gatehouse from a classroom and jack-not-to-mention-jill-of-all trades, is yawning. Alba has secured a display case of our semi-precious sundries while Jeff is still counting shirts. We plan to delicately introduce the concept of retailing into this august yet agile structure as August falls way to autumn. Along with our staples (shirts and oil & vinegar), we plan to offer information, books, cards, seed packets, aprons, and (if Graydon is willing) an exclusive franchise on his ritual dibbles. We are excited about the prospects for our little corner of the Farm & Garden "market" of ideas and the tangibles we are collecting. Look for a different look at the Squash Festival. Please contact Alba (457-1813), Kima (459-3299) or Jeff with suggestions and solicitations.



The Arrival

Like the tide it comes in,
wave after wave of foliage and fruit,
the nurtured and the wild,
out of the light to this shore.
In its extravagance we shape
the strenuous outline of enough.



Wendell Berry
from The Country of Marriage
copyright 1973
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FRAN'S ZUCCHINI WITH PEANUT SAUCE

Quick and easy to make, this lavish-tasting dish will delight peanut lovers.

- 1 pound zucchini (about 5 medium), cut into 2- to 3-inch matchstick strips
- 2 teaspoons vegetable oil
- 1 clove garlic, finely chopped
- 1 teaspoon fresh ginger, very finely chopped
- pinch of red pepper flakes
- 2 tablespoons oyster sauce
- 3 tablespoons rice vinegar (don't substitute because rice vinegar is very mild)
- 3 tablespoons chicken broth
- ¼ cup ground or very finely chopped peanuts
- pinch sugar

In a large skillet, heat oil, add garlic, ginger and red pepper flakes, and sauté until fragrant and softened—no more than one minute. Add oyster sauce, rice vinegar, chicken broth, ground peanuts and sugar. Add zucchini sticks and sauté, stirring often, just until zucchini are tender-crisp—3 to 5 minutes. Don't overcook. Serve immediately as a hot dish, or at room temperature as a salad or take-along.

Serves 4 to 6.

ZUCCHINI PANCAKES

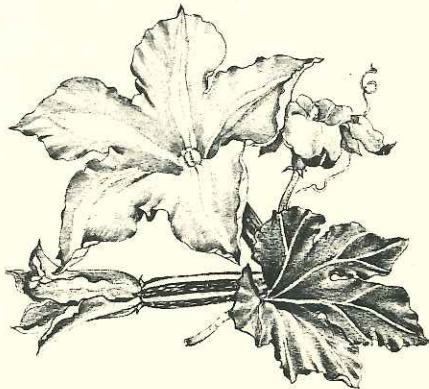
Easy to make and very low in calories, these vegetable pancakes make a fine lunch or brunch dish.

- 6 medium zucchini
- ¾ teaspoon salt
- 1 tablespoon lemon juice
- 2 scallions, finely chopped
- 4 tablespoons fresh finely chopped basil or 2 tablespoons dried
- 2 small cloves garlic, finely chopped
- 4 eggs, lightly beaten
- 2 tablespoons butter
- 2 tablespoons oil

Shred zucchini, sprinkle with the salt and let stand for 5 to 10 minutes to draw off moisture. Squeeze or wring the shredded zucchini in a clean kitchen towel to remove all the moisture you can. Combine the squeezed-out zucchini with the rest of the ingredients except the butter and oil, mixing well. Heat the butter and oil in a heavy skillet. Spoon the zucchini mixture into the heated skillet, shaping into pancakes. Cook over medium heat until set and light brown. Flip pancakes and finish cooking the other side.

Serve whole or cut into wedges. Sour cream or very fresh plain yogurt makes a nice accompaniment.

Serves 4.



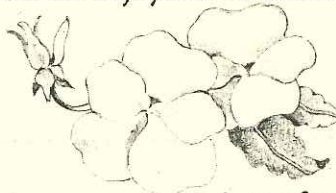
Recipes and art courtesy of Shepherd's Garden Seeds

Over 20 years ago when my husband Stanley and I, upon retirement from the University of Michigan, arrived in Santa Cruz, we were driven from the San Francisco Airport directly to the UCSC Garden to have lunch with Alan Chadwick. As I explained in a panel at Roots and Shoots, I was imprinted like a duck by that experience. There has been nothing to equal it until the magic weekend in July marking the 25th anniversary of the Garden.

The two early mornings at the Garden set the stage, and I think will be my most vivid remembrance. After many apprentices had arrived early and picked armloads of flowers, a large number of apprentices and other friends formed a huge circle from the top to the bottom of the Garden. We were part of the symbolic planting of a special garden bed – and the unveiling of a new Pukamani pole by its maker and our good friend Alan Gussow.

What was overwhelming was the way the apprentices of every year were still bonded to each other and to the land, and the realization that the apprenticeship experience had defined, changed and enriched hundreds of lives. As I was hugged too, I faced the extent of my own involvement. I also remembered that the Friends of the Farm and Garden would not have started without our interest and concern for the apprentices. We even used to bring up rounds of cheese when we worried that they weren't getting enough protein, though in truth they knew more about a healthy diet than we did!

Thanks to Orin Martin and the present splendid group of almost 40 apprentices, the Garden itself has never looked so beautiful since Alan Chadwick's day. The participation of Page Smith, without whom Alan Chadwick would not have been invited to our campus, was a particular joy of the weekend. Every event was unforgettable, and the result of hours of loving preparation. As a minor member of the imaginative and industrious Steering Committee, I anticipated an enjoyable occasion, but it exceeded my expectations in ways I had not foreseen.



Louise Cain

How does one express three days of intense experience into a few brief words? Is it possible to translate all the energies of joy, remembrance, shared visions, realized visions, happiness and healing?

I felt it before THE day, I felt it in my bones – upwelling excitement – I simply knew it would be a great 'party'. Here at the Farm and Garden work had gone on (it seemed) forever. We were getting close to burnout and some had earned their rightful position beyond burnout! We, the current apprentices, were excited to be here the year it was decided to celebrate Alan Chadwick's garden, the farm, and all that it had inspired. And we were duly rewarded.

As all things organic the reunion was its own organism. It generated its own energy, its own heat and with continued behind-the-scenes effort the 'event' took off.

The stage was set that first evening as we met and greeted one another, and then we hushed to listen to Page Smith speak with heart-felt emotion. I was not alone as I swallowed the lump in my throat.

Perhaps it was the words of the woman – repeated throughout the weekend – that became the real thread that bound us all together with a strength only truth can inspire. What was paramount was that through the vehicle of the garden, Alan Chadwick inspired a zest for life.

That was the experience everyone brought to the garden. With them they carried their lives, their passion for a common vision (with variations), their love for this earth and a willingness to give of themselves. Carrying into the future what rooted in them as tenacious as a weed planted in the mists and redwoods of Santa Cruz.

How long will it take for us to absorb it all? Will the energy and potency of all of us, together with the garden continue to expand on itself?

It already has – I know it for myself, and I see it in the lives and interactions of others. Our coming together created another life, one far greater than the sum of its parts and I experienced a sense of community beyond any that I ever anticipated. With that sense of community comes an expanded awareness of purpose of strength and knowing that our futures rest in hands not separate from heart-full vision. I am inspired.

Kate Tieman

Now that the dust has cleared and my dreams are my own again, I am left with such a warm feeling after the Roots and Shoots weekend. Because I was on the steering committee, I know how many people participated, both in organizing and creating the event and by donating food and other services. I was so proud of all the dedication and work that created the event, and so pleased with how many of the special touches that we had imagined at the beginning of the planning actually materialized.

I had been feeling like my memories of working with Alan were becoming memories of tales I had told, and not real live memories. Meeting with old friends and hearing others' stories brought the clarity of my own history back for me. After I left the garden and went to Camp Joy, I didn't pay much attention to UCSC; I was moved by the reminiscences of those who had the farm and garden alive during desperate times there. We felt privileged to honor some of these people, they did a lot for us.

I was thoroughly impressed by the work people are doing now. I had been writing press releases and giving interviews as a spokesperson for the steering committee about this aspect of the event, but I didn't realize the scope of the experiences of past apprentices until I heard from them in person. I felt renewed in my desire to create a sane life in the midst of much craziness.

Both the morning ceremonies were lovely and meaningful. Walker read *The Tale of the Wandering Aengus* as Olivia smiled, and the baskets of compost and seed passed from hand to hand in the garden circle. On Sunday the clarity of the oboe contrasting with the drifting fog, Paul Whitworth reading the sonnet that Alan used to recite to us, and Alan Gussow's talk about art's power to gather and release as the new Pukamani pole was uncovered and we stood together in the misty morning couldn't have been more perfect.

The food all weekend was so beautiful! Friday's edible flower sandwiches on the cool redwood-shaded lawn at the Merrill provost's house were fantastically elegant. I ate a scarlet begonia one that tasted tart and succulent like childhood sourgrass. The Sunday banquet was gloriously presented on the tables flower decked spread in the fields with the backdrop of the bay and the sunset – the good wine, soft dusk, magical marimba music – it was more than I ever imagined we could pull off. Alan would have approved.

What struck me most was that Alan Chadwick himself has been dead for a long time. Very few of the people who poured themselves into this weekend ever met him. But obviously he was the source of the enthusiasm, commitment, and inspiration that fuels their work and their lives. The phrase of Alan's that we love "It's not the gardener who makes the garden, but the garden that makes the gardener" was proven true by this celebration. The garden that Alan begun in 1967 has created all these gardeners who continue the fertile cycle by making more gardens of their own. And did they ever throw a great party!

Beth Benjamin

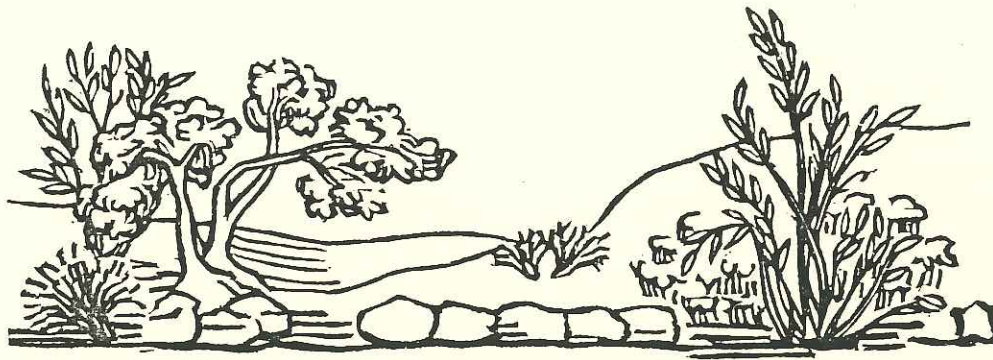
BLOSSOM TEA SANDWICHES

Open-faced finger sandwiches that offer a handsome smorgasbord of colors and flavors. Decorate each sandwich with several savory edible flower petals and herb blossoms and serve. Expect to be applauded for your artistry!

1 large cucumber, peeled, seeded and finely chopped
1 eight-ounce package of cream cheese ("light" style okay), at room temperature
 $\frac{3}{4}$ teaspoon Worcestershire sauce
 $\frac{1}{4}$ teaspoon minced garlic
1 teaspoon salt
 $\frac{1}{4}$ cup finely chopped chives or scallions
thinly sliced cracked wheat or white bread, crusts removed
lots of edible blossoms:
nasturtium blossoms, chive blossoms, borage flowers, calendula petals, pea or bean flowers, herb blossoms, rinsed and patted down

Squeeze chopped cucumber in a kitchen towel to remove as much moisture as possible; set aside. Blend together the cream cheese, seasonings and chives or scallion. Add cucumber and combine well but do not overmix. Spread on bread and cut into finger-sized open sandwiches. To serve: decorate the tops of the sandwiches with petals of various edible flowers, combining colors and shapes to suit your palate and your fancy.





Alan Chadwick Memorial Endowment Fund

As we enjoy late summer abundance, we begin to think of next year's garden. What cover crops will we plant this fall? What perennials need dividing? Where shall we put the compost pile next? How can we improve the support of our efforts?

I write this surrounded by the lush growth of late summer, the Roots and Shoots 25th anniversary of the founding of the Garden now a memory. The state budget is still unresolved, but I am sure the University will sustain further cuts. What now? How can we Friends tend the Farm and Garden Program to provide for continuing health and abundant yields? Please take a moment to review a brief history of the funding for the Farm and Garden.

A Brief History

Initial funding for the development of the Garden (and later a Farm) came from Chancellor's discretionary funds; as student involvement grew, the Garden found support from student registration fees; later, the Friends of the Farm and Garden was established to provide additional support and to organize events and programs for the general public. The nature of the apprenticeship course, both in content and style of instruction, did not fit easily into the ordinary format of UC undergraduate education. It took a number of years to find an appropriate setting for the Apprenticeship in the UCSC hierarchy. University Extension adopted the Apprenticeship as a certificate program which allowed the revenue generated by apprentice tuition to be used in support of the program, but unlike other UNEX courses (which generally do not involve the large amounts of overhead associated with the upkeep of facilities) these funds fell short of full support of the Farm and Garden. It seemed only natural that if the Apprenticeship were to find a home among the regular boards of study at UCSC, then an arrangement with Environmental Studies would best serve the needs of the University. In the early 1980's, with the generous support of Alfred Heller, and Agroecology Program was established as part of the Environmental Studies Board, with Dr. Steve Gliessman as its founding director. The Farm and Garden facilities and the Apprentice program staff had found a more permanent and integrated role at UCSC, and the attendant support from state funds which was now possible.

During the 1980's the Agroecology Program and the Apprenticeship grew, both in terms of activities and students as well as the additional staff needed to serve them. Funding for the Apprenticeship was derived from a number of sources: the most stable monies were 19900 funds from the state. Apprentice tuition was another reliable source; produce income, generated from sales of vegetables and flowers, was linked to markets and climate and thus varied from year to year; the Friends continued to provide an annual gift; and finally, into the late 1980's an endowment to provide funds for facilities and maintenance was established as a bequest from the late Harry O. Warren.

Having entered the 1990's with a broad financial base, the Apprenticeship seemed to be on firmer ground than at any time in its history. Unfortunately, increasing demands on state funds and declining revenues to the state from federal and local sources combined to drive California into a budgetary crisis which has no end in sight. The University has been told to cut its budget for the last two years, and as a consequence what seemed the most stable source of support for the Apprenticeship has been revealed to be its weakest. It seems clear that the nature of the Apprentice program is such that the kind of instruction it offers will continue to be relevant and important to students well into the next century and beyond, and therefore it would be advantageous to try to find a more stable source of monies. It was with this in mind that the Board of the Friends of the Farm and Garden decided to establish an endowment for the Agroecology Program's Apprenticeship in Ecological Horticulture.

The purpose of the endowment would be solely to provide funds to cover the salaries of permanent and temporary staff of the Agroecology program whose principal work involves the practice of farming and gardening and/or providing practical instruction in horticultural arts to apprentices, student interns, and the general public. At present, state monies which are used for this purpose amount to about \$75,000 annually. The fundraising goal will be to acquire funds that could at least generate this amount each year.

We have laid the groundwork this past year: members of the Board have met several times with Christina Valentino, the Chancellor's Representative to the Board from the University Advancement Office. We have met with Steve Gliessman and obtained his cheerful support for our effort. We have thoroughly documented our 25th Anniversary Celebration on film to use as resource material for a video presentation about the Farm and Garden. We have a stellar Honorary Committee of long time Friends and supporters of the Farm and Garden, and we have a new Endowment Committee, which plans to work very hard for the next few years to achieve our goal.

Please join our effort! Think about what you do well that you like to do, and offer your talents in support of the Alan Chadwick Memorial Endowment Fund. We will be asking for volunteers as we move forward. If you are experienced in fund-raising efforts we would love to include you on the Endowment Committee. Please call me at 427-2568. If your talents lie in other directions, keep your eyes open for how to help. When we all work together to assure the continuance of the Farm and Garden, we work to sustain the planet.

--Mary Offermann



Cherry Tomato Follow-up

If you planted the cherry tomato seeds you got earlier this year, you should be harvesting the little red globes hand over fist by now. It's been a good tomato summer. I'll give you a tomato tip for tomorrow, one for next month, and one for next year. First, for a great appetizer or lunch dish, cut up a bowl of ripe sweet tomatoes into bits. Then chop garlic cloves, 2 or 4 or 6, and stir together, adding some good olive oil, about double what you would add for a salad dressing and salt to taste. Let it sit an hour or so at room temp to bring out the flavors, and spoon onto toasted sourdough bread. See if you can stop eating this one.

For next month, make some dried tomatoes, or as we call them, pizza candy. Just cut cherry tomatoes in half (across the belly, not from top to bottom). Then lay them out to dry; either on a board in the sun, covered with a cheesecloth to keep insects off them, or in a food dryer, or in a microwave oven. Dry until they are tough and chewy, but take them in before they get totally hard. Store in a sealed jar. You can sprinkle with salt or with garlic powder or dried oregano before drying. Eat like you would any dried fruit or use in cooking soup, beans, or pasta.

A final tomato project will set you up for next year's crop. Pick a handful of very ripe tomatoes of excellent shape and size from several plants. Scoop out the seeds and pulp into a jar. Let the pulp ferment until mold forms on the top and the seed feels rough, not slimy between your fingers, about 2 - 4 days. Yes, there will be some fruit flies, so put it on the porch. Then rinse the glop off the seeds, drain, and dry them completely on a paper towel, and store your seeds in a cool, dry place until it's time to plant next spring.

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