

UC Santa Cruz

News & Notes of the UCSC Farm & Garden

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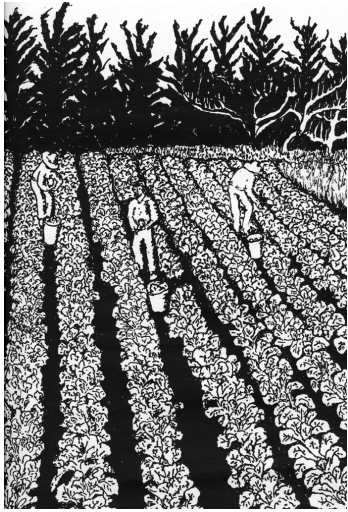
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News & Notes of the UCSC Farm & Garden

Issue 177, Spring 2024

2024 Spring Plant Sale—Good Things Come to Those Who Wait

Waiting to plant

Years ago, it became a habit to prepare my summer garden beds and keep them weeded and watered while I anxiously waited for the Center for Agroecology's annual Spring Plant Sale. It is the go-to source for highest quality, organically grown seedlings that include many hard-to-find varieties. I also like to support the Center for Agroecology and the cutting-edge work they do for the future of the food system. Good for the program, the planet, and me!

When the weather turns to spring at the equinox, I start seeing tomato and pepper seedlings at garden centers and though it is tempting to plant early, I know from painful experience that it is better to wait for the soil and nighttime temperatures to warm up and the daylength to extend. For too many years I have planted heat-loving plants in cool, soggy soil, when snails and slugs abound, only to lose them or watch them remain in a state of stasis, struggling for months. Late April – May is the best time to plant summer food crops and flowers in the Monterey Bay region. That is another reason why I wait for the plant sale.

We are delighted to announce that this year's plant sale will take place in the Hay Barn on April 27 and 28. Friends of the Farm & Garden members like you are invited to a members-only hour on Saturday, April 27 at 10:00am for the first pick of the vegetable, fruit, herb, and flower seedlings that often sell out. Current members also receive 10% off all purchases. If you are not sure if you are still a member, check your membership card. You can always renew at the sale.

Here are a few highlights from the sowing list this year.

Albion Strawberry - Developed in California, this easy to care for, day-neutral, ever-bearing strawberry has large, sweet, bright red fruits. It is resistant to several common diseases (verticillium wilt, phytophthora crown rot, anthracnose) and is heat tolerant for those with gardens in the Santa Cruz mountains. Albion is the gold standard of the industry for flavor.

Golden berry (aka groundcherry, cape gooseberry, Poha, Aztec berries) - This delicious fruit grows like its relative, the tomatillo, on a sprawling, tomato-like plant that forms a papery husk around the fruit when ripe. The bright orange fruits look and taste great in a salad and make a fabulous jam or chutney.

El Jefe jalapeño peppers – you will not be disappointed with this meaty, early-bearing jalapeño that produces abundant fruit for pickling, salsas, jams, and cooking.

Carmen - a sweet roasting pepper that does exceptionally well in our coastal climate.



Farm Garden students sowing lettuce bound for the plant sale.

News & Notes

Every garden in the Monterey Bay area should have at least one artichoke plant as a perennial food source and for visual interest. This year we are growing Tavor, a prolific plant with minimal spines, and Colorado Star, a beautiful, early-maturing purple artichoke.

Try a permaculture perennial food garden

- Tavor artichoke
- Albion strawberry
- Chives
- Red Spike amaranth (re-seeds)
- Mars Landing kale (perennializes in Zone 10a)

Large Italian eggplants can be hard to grow in coastal climates but the small, Asian types do very well here. Try Petch Siam, Little Fingers, and Kurume Long.

Tomatoes that do particularly well in our cool, coastal climates include Sungold cherry, Stupice, and Oregon Spring. If you are blessed with hot summers, you should be successful with heirloom varieties and larger slicing tomatoes.

We will have a large selection of Asian vegetables that are hard to find at nurseries. The greens benefit from some shade in summer. Tulsi basil makes a lovely tea, and try your hand at fermenting some home-made kimchi with garden-grown Napa Cabbage. Tat Soi and Gai Lan broccoli grow quickly and are must-have ingredients in a stir fry.

Start your Asian cooking garden

- Lady Choi pepper
- Rik Chi Fa pepper
- Ping Tung Long eggplant
- Sweet Thai basil
- Tulsi basil
- Suyo Long cucumber
- Sunshine Kabocha squash
- Red Shiso
- Tatsoi, Red Choi
- Napa Cabbage
- Oasis Shungiku (chrysanthemum greens)
- Mizuna mustard
- Gai Lan broccoli

In fact, it is fun to grow a themed garden based on your interests and taste. Try a pizza or salsa garden with the kids.

Start a salsa garden

- Long of Tropea onion
- Hot Rod serrano or El Jefe jalapeño chili pepper
- Cisneros tomatillo
- Red Brandywine tomato
- Calypso cilantro

Pizza garden

- Stupice tomato
- Early Perfect Italian sweet pepper
- Genovese basil
- Deep Purple scallions

Consider growing UCSC's own variety of Mignonette, an easy-to-grow flower that blooms all summer into fall in dense, creamy spikes with a spicy sweet scent. It makes an excellent cut flower that retains its fragrance and dries well. Mignonette re-seeds reliably in rich soil year after year once established and appreciates part shade in the afternoon. Adding flowers to your food garden helps attract beneficial insects for integrated pest management, ensures good pollination for your food crops, and makes your home garden a beautiful place to spend time in.

Grow a pollinator-friendly garden

- White Mignonette (developed at UCSC)
- Tithonia
- Versailles Mix cosmos
- Bac Lieu cilantro
- Stellata scabiosa
- Zanzibar carthamus (safflower)
- Pepperbox poppies
- Chocolate Cherry sunflowers

If you are a foodie who loves to cook, you will be looking for unusual varieties with excellent flavor. Consider growing Cipollini onions, an Italian heirloom that has more residual sugar than your average onion which makes them delicious when roasted or caramelized in butter. Another flavor to savor is freshly sun-dried tomatoes. Principe Borghese is bred for drying and it will store well in its dried form or dried then preserved in a good olive oil. They are excellent in so many recipes.

Start your gourmet garden with unusual varieties bred for flavor

- Alpine strawberries
- Cipollini onions
- Romanesco fennel
- Ambition shallots
- San Marzano tomato
- Principe Borghese drying tomato
- Bieria leaf kale
- Orchidea Rossa radicchio
- Jaune et Verte summer squash

We look forward to seeing you at the plant sale! Remember to bring your membership card. We have included a printed list of all the varieties on offer so you can do your research and mark those that interest you (see page 7).

Happy spring!

Delise for the Friends of the UCSC Farm & Garden

Calendar of Upcoming Events

Visit <https://agroecology.ucsc.edu/news-events/events/index.html> for more information and to register for these events.

Spring Plant Sale

Saturday, April 27 & Sunday, April 28, 11am-3pm at the Cowell Ranch Hay Barn

Planning your spring garden? Support your campus farm by shopping at the Center for Agroecology's annual Spring Plant Sale! Our high quality, organic vegetable, flower, and herb seedlings are grown by staff, students, and volunteers in the UCSC Farm greenhouses. **Friends members get 10% off all plants plus early admission starting at 10am on Saturday, April 27.** If you're interested in volunteering your time to help sow seeds and care for seedlings or to help with day-of event support, please contact Maddie Holtkamp at mholtkam@ucsc.edu.

Organic Rising film screening

Friday, May 3, 5pm-9pm at the Rio Theatre

Enjoy a screening of the documentary that demystifies the USDA organic regulatory process and farming methods to allow consumers to make informed choices and to explore avenues of supporting and maintaining a strong and robust agricultural future. The event will also include a panel discussion with the film's director and leaders in organic, including our own Tim Galarneau of the Center for Agroecology. *Cost: \$5.*

Roses in the Garden workshop

Saturday, May 4, 9am-12:30pm at the Chadwick Garden

Led by our own experienced rose grower and organic gardening instructor Orin Martin, this class will be a lively discussion on growing roses in the home garden, appropriate whether you intend to grow one, 10, or 100 roses. For while scale matters, the basics are the same. *Cost: \$40. Members get 10% off workshop price with discount code "10-OFF."*

Friends Membership Renewals

Need to renew your Friends of the UCSC Farm & Garden membership? You can find renewal information and a secure donation link online at connect.ucsc.edu/joinffg. Contact us at agroecology@ucsc.edu with any questions. Thank you for your support!

Free Guided Tour of the UCSC Farm

Sunday, May 5, 2-3:30pm at the UCSC Farm

Take a free, guided tour of the 30-acre organic UCSC Farm. Visitors can enjoy touring the organically-managed greenhouses, hand-worked garden beds, orchards, row crop fields, and children's garden, while learning about the history of the site and the basic concepts of organic farming and gardening. Perched on a meadow near the campus entrance, the farm also offers spectacular views of Monterey Bay.

Maisie Ganzler: *You Can't Market Manure at Lunch Time* book talk

Tuesday, May 21, 5:30pm-7pm at the Hay Barn

Join Maisie Ganzler for an evening celebrating her new book: *You Can't Market Manure at Lunch Time and Other Lessons from the Food Industry for Creating a More Sustainable Company* (Harvard Business Press). Light snacks will be provided. Q&A and book signing to follow the talk (copies of Maisie's book will be available for purchase). For more than 25 years, Maisie Ganzler helped grow Bon Appétit Management Company's successful sustainable food service business. *Cost: Free.*

Farmstand Begins

Thursdays, 12:30-6pm, June 20-September 26 in the Hay Barn

The Center for Agroecology's weekly Farmstand returns to the Hay Barn this summer! Support the Center and bring home delicious, organic produce from the UCSC Farm and Garden by shopping at the Farmstand. See page 5 for information on how to get discounted Farmstand produce by purchasing a Market Share.

Save the Date: Farm to Fork

September 14 at the UCSC Farm

The Farm to Fork dinner returns this fall! After enjoying a 4-course meal on the beautiful UCSC Farm, guests can join our barn dance in the Hay Barn. More information coming soon.

Who's Grazing on the Farm

If you've strolled through the Farm recently, you'll have noticed the many signs of spring—cover crops growing tall, fruit trees starting to blossom, colorful ranunculus flowers in full bloom, deep brown furrows planted with winter seedlings—along with an abundance of weeds! You may also have seen some of the vertebrate pests that visit or live on the farm, including deer, turkeys, ground squirrels, gophers and rabbits.

Deer had been a less common visitor but became a frequent sight in the past year, when tears in the fencing enabled them to enter the farm. They grazed on or damaged lower branches of fruit trees as well as munched on other edibles. Recently, the Friends helped the Center for Agroecology meet its funding target to replace the deer fence surrounding the farm. Over a mile of fencing will be installed with the completion date expected in early summer.



Deer by the Hay Barn Field

Deer, of course, are just one of many pests that the farm staff try to keep at bay. You may see stake flags in rows where gopher cinch traps have been set and large multi-catch traps near ground squirrel hole entrances. Row cover is used in the Farm Garden to protect certain types of tender greens from ground squirrels and rabbits. Yet students and staff frequently have to fill in or re-plant in spots where the original plants were attacked from above or below the ground. Controlling these kinds of pests is an ongoing battle. If you're visiting, watch your step! Holes are everywhere, including unexpected areas where the ground is compacted from people traffic, such as the Lath House where seeds are sown.



Gopher being tempted by a strawberry. Photo provided by Francis Ge.

There is one other "grazer" worth mentioning—humans! The farm staff knows that they have visitors who will pick the occasional fruit or veggie as they wander through the space. But last year, the uptick in unauthorized harvesting was so significant that the farm staff decided to post signs trying to discourage the behavior. This was especially problematic with raspberries, blueberries and strawberries. A lock was installed on the gate of the blueberry enclosure but even that didn't stop people from pulling up the netting to pick the fruit. The Center hopes the problem won't be as bad this year, and harvests will be large to compensate for the loss from human grazers.



Sign Up for Discounted Summer Produce

Support the Center for Agroecology and get discounted organic produce by joining the Market Share Program! Market Share customers pay upfront for a season's worth of produce from the Farmstand. The variety and quantity of produce you take home each week is up to you.

By participating in the Market Share Program, you make the choice to support local agriculture in a substantial way. By committing to a season's worth of produce grown at the UCSC Farm and Garden, you support the farm with a market we can count on and plan for. In exchange, you get produce that is picked fresh for you and quality, nutrition and flavor that is unmatched!

2024 Market Share Details

What is the Market Share Program?

Our Market Share Program allows customers to pay upfront for 14 weeks' worth of organic produce from the UCSC Farm & Garden. In return for this investment, Market Share customers receive a discount on produce for the whole season. You can think of it as a prepaid gift card that allows you to shop at our Farmstand this season.

How is the Market Share Program different than a CSA?

Market Share customers pay upfront for a season's worth of produce, but the variety and quantity of produce you take home each week is up to you! Market Share customers can shop at our Farmstand and purchase as much or as little produce as desired without restrictions on what to take home. Having a dinner party? Bring home extra produce to feed your guests. Going on vacation? Skip a week without worrying. The Market Share Program allows customers to have more flexibility in their purchases.

Keep in mind that the Farmstand is first-come, first-served for all customers, so you can purchase as many items as you want with no limits but there is also the possibility that we will run out of items before the end of the day.

When does the season start?

Our 2024 Market Share / Farmstand season begins June 20 and continues through September 26, 2024.

Where will I pick up my produce?

Pick up produce at our weekly Farmstand in the Cowell Ranch Hay Barn on Thursdays from 12:30pm to 6pm.

How much does it cost?

This year we are offering three options for the market share:

- \$125 for \$150 worth of produce (\$10/week)
- \$200 for \$225 worth of produce (\$15/week)
- \$325 for \$375 worth of produce (\$25/week)

If you spend all of your prepaid funds before the season ends, you can make a second purchase of one of the price plans. **Credit does not carry over to next season.** We accept EBT at the Farmstand and for Market Shares.

We also offer reduced cost shares for those who feel they need it. Find more details online (see below).

Can I donate a share to a community member or buy one as a gift?

Donations to the Center that help us offer heavily discounted options can be made here. If you are interested in purchasing a gift market share for a loved one, please purchase one online and use the email address of the gift receiver at checkout.

How do I sign up?

Scan the QR code at right with your smart phone or visit <https://center-for-agroecology.company.site/products/Market-Share-Sign-Up-c151219792> to purchase a share.



Center for Agroecology student staff working at the Farmstand in the Hay Barn. Photo-Carolyn Lagattuta, UCSC

Welcome New Staff!

We're excited to introduce four new Center for Agroecology staff members and affiliates!

Maddie Holtkamp, Event and Outreach Coordinator



Maddie first got involved with the Center for Agroecology as a student to pursue her interest in soil and plant nutrition. Maddie works with campus groups, private event clients, and local vendors to put on events in the Hay Barn and across the farm. Outside of work, Maddie spends her time backpacking with her dog, crocheting, and experimenting in the kitchen.

Jay King, Facilities Lead



Jay will be leading the maintenance of Center for Agroecology facilities and helping with pest management at the Farm and Garden. Jay has lots of experience in the trades and worked on a vineyard and at various farms including volunteer work at Pie Ranch. He has been working elsewhere at UCSC for more than 10 years, so he comes to the Center with lots of relevant experience!

Crystele Leathaud, Assistant Cooperative Extension Agroecology Specialist



We're very excited to welcome Crystele, UC Agriculture and Natural Resources (ANR) Cooperative Extension Specialist based at the Center for Agroecology. Crystele's work focuses on agroecology, climate change and water management.

Héktor Calderón-Victoria, Regional Food System Specialist



Héktor has extensive experience doing organizing work with the National Young Farmers Coalition and Californians for Pesticide Reform, and is a farmer and former apprentice. Héktor will work on behalf of the Center to support the new Southwest Regional Food Business Center, part of a U.S. Department of Agriculture-funded initiative to support small, historically excluded farms and food businesses with technical assistance, resources, and market access.

Spring Plant Sale Variety List*

VEGETABLES

Artichoke, Colorado Star, Tavor
Asian Greens, Mei Qing Choi, Purple Magic, Red Tatsoi, Red Choi, Tatsoi
Broccoli, Batavia
Gai Lan Broccoli, Noble Jade
Cabbage, Caraflex, Famosa, Integro
Cauliflower, Snow Crown
Chard, Fordhook Giant, Peppermint Stick, Rainbow, Rhubarb Supreme
Cipollini Onion, In-house Mix of Bianca di Maggio, Gold Coin, Rossa Savonese
Collards, Champion, Green Glaze, Top Bunch, Variegated
Cucumber
Asian, Shintokiwa, Suyo Long, Tasty Green
Mid-East & Slicers, Beth Alpha, Marketmore
Pickling, Little Leaf, National Pickling, Salt and Pepper, Supremo
Specialty, Jelly Melon, Lemon, Mexican Sour Gherkin, Sweet Armenian
Eggplant, Calliope, Little Fingers, Kurume Long, Nadia, Paloma, Petch Siam, Ping Tung Long, Rosa Bianca, Traviata
Fennel, Romanesco, Trieste
Gourds, Birdhouse, Luffa/Culinary
Husk Cherry, Goldie
Kale, Lacinato, Mars Landing, Red Russian
Leeks, King Richard, Primor
Lettuce, Red Deer Tongue, Webb's Wonderful
Green Butter, Buttercrunch, Mirlo, Rhapsody
Green & Red Oakleaf, Panisse, Red Salad Bowl
Green Romaine, Jericho, Little Gem
Red Butter, Alkindus, Flashy Trout Back, Roxy
Red Loose, New Red Fire, Redina
Red Romaine, Pomegranate Crunch, Ruby Gem
Stem, Spring Tower
Mache, Gala
Salads Mixed Pack, Encore Mix, Gourmet Lettuce Blend, Red Planet Blend
Mustards, Green Wave, Golden Streak, Mizuna, Red Giant
Napa Cabbage, Mini Napa #2 Hybrid
Onion, Red Long of Tropea
Peppers
Frying, Jimmy Nardello
Hot, Arriba, El Eden, El Jefe, Fish Pepper, Hot Rod (Serrano), Hungarian Hot Wax, Krimzon Lee, Lady Choi, Mad Hatter, Padron, Prik Chi Fa, Red Ember, Shishito, Szentesi Cherry
Specialty, Baron, Bastan, Basque, Highlander (Nu Mex), Joe E. Parker
Sweet, Apple, HMS Red Picnic Pepper
Sweet/Roasting, Carmen, Chervena Chushka,

Sweet/Roasting (continued)

Early Perfect Italian, Escamillo, Stocky
 Golden Roaster, Stocky Red Roaster
Pole Beans, Blue Coco, Rattlesnake
Portuguese Kale, Beira
Pumpkins, Autumn Gold, Big Max, Cinderella's Carriage (Rouge Vif D'Étampes), Mini Jack, Spookie, Winter Luxury
Radicchio, Bel Fiore, Orchidea Rossa, Pan di Zucchero
Scallions, Deep Purple, Nabechan
Scarlet Runner Bean, Scarlet Runner
Shallots, Ambition
Spinach, Bloomsdale, Red Tabby
Summer Squash
Green, Black Beauty, Clarimore, Dunja, Safari, Romanesco
Specialty, Jaune-Et Verte, G-Star, Y-star, Ronde de Nice
Yellow, Goldy, Zephyr
Winter Squash, Buttercup Burgess, Delicata, Red Kuri, Sunshine Kabocha, Table King Acorn, Waltham Butternut
Tomatillo, Cisneros, De Milpa, Toma Verde, Two Color Fiesta
Tomatoes
Cherry, Black Cherry, Chadwick Cherry, Cherry Bomb, Green Bee, Isis Candy, Pink Bumblebee, Red Pear, Sungold, Sunrise Bumblebee, Super Sweet
Heirlooms, Black Krim, Cherokee Purple, Chianti Rose, Costoluto Genovese, Green Zebra, Moskvich, Red Brandywine, Striped German, Stupice
Paste, Principe Borghese, San Marzano
Slicers, Mandarin Cross, New Girl, Oregon Spring

HERBS

Basil, Amethyst Improved, Aroma, Cinnamon, Genovese, Mrs Burn's Lemon, Nufar, Purple Opal, Sweet Thai, Windowbox Mini
Chives
Cilantro, Bac Lieu, Calypso
Dill, Bouquet
Parsley, Italian Large Leaf, Sweet Curly
Various Herbs, Borage, Chamomile, Epazote, Tulsi Kapoor
STRAWBERRIES, Albion
Alpine Strawberry, Heirloom Pineapple, Mignonette

(Continued on next page)

*This list is subject to change. Visit agroecology.ucsc.edu and click on the Spring Plant Sale event to see an up-to-date list.

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Spring Plant Sale Variety List (from page 7)

FLOWERS

Agrostemma, Milas Queen Mix
Amaranth, Love Lies Bleeding, Coral Fountain, Red Spike
Asters, King Size Apricot
Bachelor's Buttons, Blue Boy
Calendula, Pacific Beauty, Orange Flash
California Poppy, Native Orange, Tequila Sunrise, Dusky
Rose, Copper Pot
Carthamus, Zanzibar
Chrysanthemum, Oasis
Cosmos, Versailles Mix, Rubenza
Forget Me Nots, Azure Bluebirds
Gomphrena, QIS Formula Mix
Hollyhock, Black Watchman, Indian Spring
Larkspur, French Alouette
Marigold, Giant Orange, Queen Sophia
Nicotiana, Knee High Sensation Mix
Nigella, Persian Violet
Perilla, Red Shiso, 38N, Briton
Poppies, Pepperbox, Legion of Honor
Reseda, White Mignonette UCSC Strain
Rudbeckia, Gloriosa Double, Prairie Sun
Scabiosa, Stellata, Pincushion Formula Mix
Snapdragon, Costa Mix, Madame Butterfly Mix
Statice, Pastel Mix
Stock, Katz Formula Mix, Ten Week Perfume
Strawflower, Copper Red, Apricot Peach Mix
Sunflowers, Cinnamon Sun, Chocolate Cherry, Mammoth Grey Stripe, Autumn Beauty
Tithonia, T. rotundifolia
Viola, Sorbet Formula Mix
Zinnia, Berry Basket, State Fair Gold Medal, Green Envy

Thank you for your support!

The Center for Agroecology and Friends of the UCSC Farm & Garden board thank you for your support, through membership dues and donations, of the new perimeter deer fence at the UCSC Farm! Thanks to your help, a new deer fence will be built starting this year.

