

UC Santa Cruz

News & Notes of the UCSC Farm & Garden

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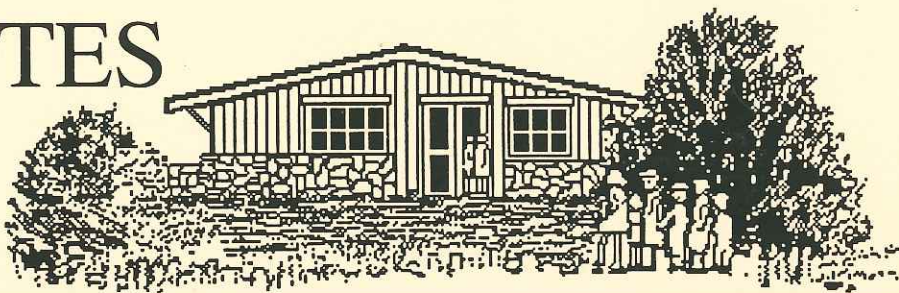
UC Santa Cruz

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NEWS & NOTES

*of the UCSC FARM
and GARDEN*



Issue 60

September 1993

Beth Benjamin & Jeff Arnett, Editors

AUTUMN PROGRAM CALENDAR

Friends of the UC Farm and Garden

Sunday, September 12, 12 noon until 2 p.m.

Louise Cain Gatehouse

"Dry Farming Tomatoes and More"

The superb flavor of dry farmed tomatoes is famous among taste-conscious lovers of this favorite veggie-fruit. Jim Leap, Operations Manager at the Farm, will share his knowledge of dry farming techniques with us, and share bites of the harvest as well.

Sunday, October 10, 21 p.m. until 4 p.m.

Louise Cain Gatehouse

"Annual Apple Tasting", co-sponsored by the
Monterey Bay Chapter of the California Rare Fruit Growers

Always well attended, interesting, and very informative, this festive apple tasting and teaching is a great introduction to varieties you may have only heard of or read about. Refreshments are served, and fresh apple juice is usually available to take home.

Sunday, November 7, 12 noon until 2 p.m.

Louise Cain Gatehouse

"Annual Winter Squash Festival"

Gather to enjoy the late fall taste and color of the Farm's many squash varieties. Favorite squash dishes and recipes are welcome.

Saturday, November 20, 10 a.m. until 12 noon

Louise Cain Gatehouse

"Wreath Making Workshop"

Olivia Boyce-Abel, former apprentice, staff horticulturist and garden deva, will teach this very popular workshop again this year. Learn how to turn Farm and Garden-grown herbs and dry flowers into beautiful, long-lasting wreaths.

Note: (re-registration and \$25 fee required; Call 459-4140 to register and to verify exact date and time. Sign up early — Class is limited)

THE PRESIDENTS REPORT

Fourteen years ago when I spent long hours working as an apprentice, digging beds, thinning seedlings, harvesting, I didn't imagine myself as president of the Friends of the Farm and Garden Board of Directors. I barely knew what they were. A number of these "Friends" visited the Farm and Garden and were like Fairy Godmothers. They would bake for us and write about us in the News and Notes. Louise Cain would often stop by and have us report on what was new and exciting at the Farm. But my world revolved around learning as much as I could and searching for my way to share with the world what I thought (and still think) is very important information.

I then spent seven years in Oregon, studying to become a landscape architect and working for the Forest Service as one. While I worked and studied the Farm and Garden continued to be in my thoughts. At uncanny moments, such ideas as "corners and edges, corners and edges, don't forget corners and edges" would hail me as a reminder to be thorough. Or, out of the blue I would have a flashback to Orin and Dennis teaching us to carefully sift oak leaf mold for the potting mix. Such attention to detail to achieve quality! Advice and lessons such as these have proved to be valuable lessons in life as well.

In many ways my time at the Farm and Garden was the beginning of a love affair with life. I feel fortunate to return to the Farm and Garden in the facet of "giving back" and "giving to", having received so much from it. I know I receive a sense of optimism and hope for the future just by stepping onto the soil of the Farm and Garden.

It is with this appreciation that I begin my tenure as President. I hope to help sustain the Apprenticeship program through our endeavors and especially to prepare a strong endowment for the future of the Farm and Garden.

Gratefully yours,

Jody Stix-Garcia



REPORT OF THE ANNUAL FRIENDS MEETING IN JULY

As outgoing President Mary Offerman presided at her last meeting (praise President Mary!), new officers and directors were duly and roundly elected. Mary updated our comings and goings; Kima Muiretta, babyful and beaming, treasured our accounts; and Beth Benjamin (our cherished ex-officio board member and unofficial oral archivist) and Jim Nelson (early apprentice and Camp Joy founder), shared anecdotes and insights from the Alan Chadwick years and beyond. Current director Jody Stix-Garcia was selected to follow in Mary's felicitous footsteps as President, while Alba Misciagna will continue to serve as Vice President; Kima Muiretta as Treasurer; and Babette Scott as Secretary. The following Friends were elected as directors:

Catherine Hobley — Colorado-bound director Eric Johnson nominated Catherine as his replacement. An apprentice in 1987, the Zimbabwe native is married to former Farm manager Jim Nelson. A past horticulturalist, Catherine remains an avid gardener, mentally-speaking.

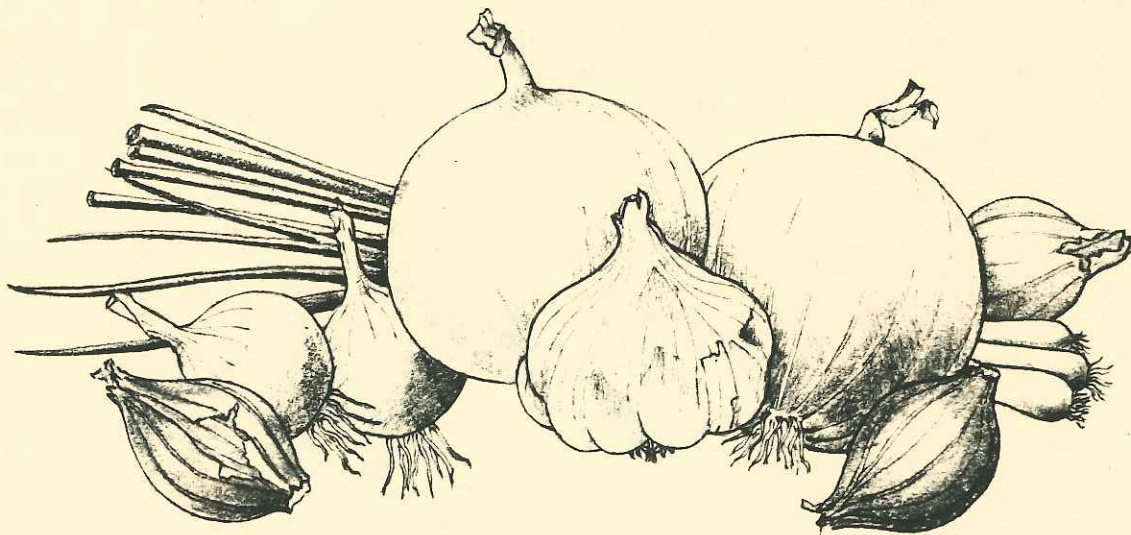
Gary Kliever — A UCSC environmental studies major, Gary recently received a degree in science writing. He is also a former editor of California Certified Farmers Quarterly and operated his own landscaping business in Santa Cruz. After a stint as the SC Sentinel gardening editor, Gary is launching his own publication, *Coast Gardens* magazine.

Mona Martin — long-time Friend and owner of ID (Integrând Design) in downtown Santa Cruz, Mona is a native New Englander who fortunately followed her son Orin (legendary Garden manager) to California where both have been welcome amendments, as it were, to the community, plant and human. Over the years, Mona has also provided a classy outlet for F & G merchandise.

Loretta Meyers — Also a native New Englander, Loretta is a Farm & Garden docent as well as a volunteer guide at the Monterey Bay Aquarium. She works with the Electrolysis Clinic in Capitola when not creating a very green garden in her backyard.

Randy Rice — An intern at the Farm in 1980, Randy was a manager for Pike Mountain Apples, a landscaping partner with current director Kurt Christiansen, and an acupuncturist in Vermont. Currently, Randy is a landscaping and design consultant as well as a practicing acupuncturist.

— Jeff Arnett



APPRENTICE REPORT

As I sit here on the porch of the chalet in the "up" garden on a warm, but getting hot, August afternoon I realize that, except for a few postcards dashed off to friends and family I have not put any of this spring and summer on paper. It's funny to read through the Apprenticeship information/application brochure that I just found on Orin's desk. It does a really good job of describing the program, but in such a general way. I have found the apprenticeship to be so full (almost overwhelming) that it's hard to know where to begin! We are a group of 37 apprentices ranging in age from 20 - 43, from all over the country and from very different backgrounds. All of us share a strong interest in ecological horticulture. Some come to the program with lots of previous practical horticultural experience working/studying on farms, in gardens, greenhouses, academia or just our own backyards. Still others arrived with almost no direct experience, but yet all share the same desire to work for social change in this world and have chosen ecological horticulture as our path in helping achieve this change.

Every apprentice contributes to the program....it wouldn't be the same with even one less person — and everybody works hard! Daily activities in the gardens and fields include bed preparation, transplanting, seed sowing, watering, weeding, thinning, composting, harvesting, produce handling, storage and marketing. Beyond these daily activities there are rotational positions of responsibility such as cook (about once a month we cook with a partner all day for the whole community). KP (a week of cleaning), greenhouse, watering and marketing coordinator (3 week rotations). All of these activities are supplemented by one day or lecture each week covering multiple topics in such categories as horticultural methods, cultivars, soils, pests and diseases, marketing and basic plant biology.

The program is definitely a full-time endeavor and I think I can safely speak for everybody when I say there is not enough time in the day to learn and do everything that we want to learn and do! Everyone realizes how lucky we are to be here learning from John Farrell in the Farm Garden, Jim Leap in the Fields and Orin Martin in the "Up " Garden. All three are so knowledgeable and focused on us getting as much out of these six months as possible. Their ability to "teach" gardening/farming to such a diverse group, to manage market gardens and fields and the people (us!) who help run them, to remain open to questions, new ideas and the needs of the community and to stay true to their personalities, working styles and basic love for gardening and farming is really quite phenomenal and Al Johnson who tries to keep us (happily) "Coordinated" has his work cut out for him as well!

"Living in community" is a big theme for the six months. It says in the application "....duties are shared, thus communication and cooperation are vital elements throughout the apprenticeship." Basically that's it but you gotta live it to understand it! What a diverse group of individuals we are! All great people who all have different motives for being in the apprenticeship and different notions of what "living in community" is. As you can imagine we have had our share of problems, but the basic tenet is "Personal Responsibility and Respect for Others", certainly something that will help us live as citizens of the world once we leave the farm in September.



Only a handful of us know what we will be doing when we finish. Six folks will stay on as second year apprentices — that is a selection process that is going on right now. As for the rest, many plan to return to where they came from last spring....North Carolina, Virginia, Washington state, Alabama, Pennsylvania...to work on farms (commercial and/or educational), or to rent/buy land to work individually or with other apprentices. One person is interviewing for a job with CCOF. Another will return to Los Angeles to work on community gardens in his neighborhood. A few are interested in taking their skills overseas and working in international development. We are a group that is hard to pin down when it comes to "definite plans", personally my plans change daily. In 5 short months we have been exposed to so much information and so many ideas that it is daunting to think about "what's next?" But think, choose and decide we must — September 30th will be here before we know it.

Becky Lynch

SOME VINES

1.
Death's hat is trapped in the vines
an inverted darkness that contains
a pigeon's white bones
and a gold-encrusted leaf.
2.
Inside the vines, there is a green mansion
with many windows. Books with black pages
are scattered on its empty floors.
3.
The vines are full of mirrors.
They are always looking at themselves,
at the insides of their arms and faces.
4.
The vines leap up. Their green skirts flap.
They throw their arms around trees,
they kiss the air's sleek skin,
shake their heads, hiss through their teeth,
dash their faces against rock.
So much is going on inside the vines,
the green veins — they can't wait!

—Morton Marcus



from *The Santa Cruz Mountain Poems*, Capra Press, 1972.
To celebrate the 20th anniversary of its publication, a new,
re-issued edition has been published by Capitola Books.
Available at Capitola Book Cafe and Plaza Books. Used by
permission of the author, local poet and teacher Morton Marcus

TO HIRE ANY OF THESE PEOPLE, CALL THE FARM CENTER 425-9335

Valerie Davison	All gardening jobs, clerical, bookkeeping, data entry, IBM programing, technical support (construction, engineering, architectural) Familiar database, spread sheet, word processors	Weekends, early a.m.'s, Have car
Marcy de Araujo	Gardening, although I will do anything. I love working with kids.	Weekends primarily (No car, but I have a bike and love to take the bus)
Jean Baptiste Faye	Gardening or anything	Weekends, bike, bus
Heru Hall	Gardening, Handywork	Weekends and evenings; Car/bus
Jennifer Mix	House-sitting, fish/dog/cat/plant/garden sitting, gardening, cooking, any stuff, clothing repair	Bus and bike
Suzanne LeCourt	Gardening, handy or house work	Weekends, bike or bus
Erica Gorn	Gardening, artists assistant, housework	Weekends, bus, sometimes car.
Peggy Felix	Gardening, wordprocessing, enclunding some graphic design (Word Perfect, Microsoft Word, Page Maker)	Weekends, evenings? car, bus, bike.
Mimi Lockman	Gardening, yardwork, playing with kids	Weekends, evening, car/bike
David Marcus	Vegetable/herb garden design and construction. Perma-culture designs, edible landscapes, bio-dynamics	Weekends, evenings
Mary Renga	Will be seeking part time work garden- ing after apprenticeship (Oct. 1) Plan to to stay in area. Message phone 423-5351	Weekends, evenings, Bike
Jennie Tollenaere	Tutoring, (esp.4 - 6th grade) gardening yardwork, compost building, mainte- nance	Car, bike. Phone 454-9682
Colehour Arden	Gardening, yardwork, any misc. work	Weekends, evenings, Bike and bus.
Nate O'Neil	Landscaping, maintenance, gardening, Pesticide and herbicide free if possible (at least aware)	Car, bike
Gwen Toeus	Gardening, cooking vegan feasts, composting	Bike
Phil Piserchia	Anything	However
Catherine Murphy	Gardening esp, herb gardens, housecleaning/chores	Weekends, evenings
Debbie Shientoch	Gardening	Weekends, bus or bike
Slaton Lipscomb	Gardening, landscap maintenance, treework and pruning, edible landscape, composting, handywork, solar tech.	Weekends
Carey Lindenbaum	gardening, cooking, legal, I'm very flexible, event planning, editing, wordprocessing	Weekends, wkday eve. possible
Bill Smith	Gardening/landscaping, house painting (interior or exterior) Catering/food service, Also, I'm a massage therapist.	Weekends
Steve Scheuerell	Gardening/landscaping, compost systems. Construction work, hauling	Flexible weekends, mornings, evenings.

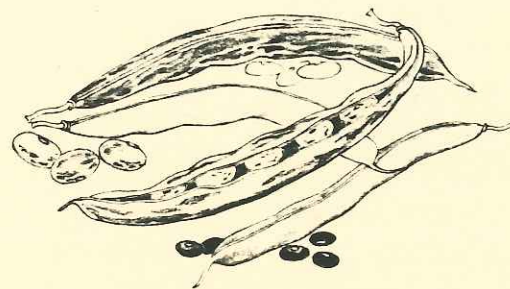
HURRAHING IN HARVEST

Summer ends now; now, barbarous in beauty, the stooks rise
Around; up above, what wind-walks! what lovely behaviour
Of silk-sack clouds! has wilder, wilful-wavier
Meal-drift moulded ever and melted across skies?

I walk, I lift up, I lift up heart, eyes,
Down all that glory in the heavens to glean our Saviour;
And, éyes, héart, what looks, what lips yet gave you a
Rapturous love's greeting of realer, of rounder replies?

And the azurous hung hills are his world-wielding shoulder
Majestic—as a stallion stalwart, very-violent-sweet!—
These things, these things were here and but the beholder
Wanting; which two when they once meet,
The heart rears wings bold and bolder
And hurls for him, O half hurls earth for him off under his feet.

—Gerard Manley Hopkins, (1877, 1918)



FOR YOUR INFORMATION

There are two great newsletters I'd like to recommend to any apprentices leaving the farm to seek their futures and fortunes on other lands and also to anyone intrigued with the idea of making a living by growing something wonderful.

The first is called "Growing for Market", a newsletter for the market gardener covering flowers, vegetables, and herbs written by a couple who were once journalists for a Kansas City newspaper. They switched careers to become small farmers, and then noticed the lack of a useful and informative journal for organic market gardeners. Now they publish one each month in the middle of their busy farm life (which includes a brand new baby). We look forward to it greatly and read it from cover to cover. Not only is it full of very practical information, pricing suggestions on vegetables and herbs, but many of the featured farmers are people we know. Call Lynn at 913-256-2661 for subscription information.

The other one is "The Cut Flower Quarterly", a newsletter from the Association of Specialty Cut Flower Growers. Members of this group range from back yard growers and crafters of herbs and everlastings, to very large scale growers of fascinating woody plants, bulbs, and unusual annuals and perennials. Consequently articles are aimed at many interests and levels of expertise; about growing, post-harvest handling, and marketing of the uncommon flowers called "specialty cuts". Very successful Bio-dynamic flower grower from Oregon Paul Sansone is a regional director of this organization. Call Judy Laushman at 216-774-2887 for membership information.

FOR YOUR SHOPPING PLEASURE . . .

While Friends' merchandise will continue to be available at events such as the Squash Festival and the Holiday Tea, ID (Integrand Design) at 1515 Pacific Avenue currently stocks our aprons, shopping bags, postcards and cooking card sets. Also, Sharon Ornellas of the Agroecology staff kindly fields requests for most F & G items, including our always fashionable shirts. Call her @ 459-4140 for more information. Finally, copies of the video tape on composting produced by the Agroecology Program are still available for \$15. Contact Anne Lindsey, c/o Agroecology, 459-3248

CALL TO WORDS!

News & Notes is interested in your words. Original poems, brief articles and timely announcements on themes related to gardening and farming are hereby and thus solicited. Send items to *News & Notes*, c/o the Friends, UCSC Farm, Santa Cruz, CA 95064. Or call Jeff Arnett @ 425-1750 for more information. We want your words of wisdom, wit and wonder.

REPORT ON A SPECIAL FRIEND

I spoke to Louise Cain today. She's been all the way to New York for her grandson's (the first of all her grandchildren to marry) wedding. It sounded like a splendid event. Louise said she'd enjoy visitors now that she has come home, just please call first so she knows to expect you. You'll join me in sending her best of wishes.

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FRIENDS OF UCSC FARM & GARDEN
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