

UC Santa Cruz

UC Santa Cruz Campus Food & Garden Guide

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UC SANTA CRUZ

FREE!

Campus Food & Garden Guide

Find sustainable food
at UC Santa Cruz and discover ways
to engage in your campus and community
food system *in here!*



FOOD SYSTEMS WORKING GROUP

DINING HALLS • CAMPUS EATERIES • CAMPUS GARDENS • FOOD SYSTEMS RELATED
ACADEMIC COURSES • STUDENT AND COMMUNITY ORGANIZATIONS • VOLUNTEER
OPPORTUNITIES • STUDENT INTERNSHIPS & PROJECTS • FARMERS' MARKETS

11TH EDITION

The Food Systems Working Group

Formed in 2003–2004, the Food Systems Working Group (FSWG) includes UCSC students, staff, faculty, and community members who have come together with the goal of improving the campus food system.

FSWG works to bring sustainably grown food produced by socially responsible operations to campus dining halls and through a collaborative process, promote education and awareness of our food system.

See pages 4–6 in this Guide for a detailed history of the farm-to-college movement on the campus.

Examples of FSWG activities include:

- Facilitating speakers, taste tests, and film nights at the colleges and dining halls
- Holding conversations with dining hall directors and administrators on food purchases that will further UCSC's goal of procuring 40% Real Food for campus dining halls and establishments by 2020
- Organizing regional farm tours for students and the campus community
- Creating opportunities for students to receive credit through classes and internships that focus on food and farming

Students in an organic farming internship examine a bell bean from a cover crop at the CASFS/UCSC Farm.

- Supporting student projects with Measure 43 funding (see page 14)
- Hosting “Field to Fork” tours for other universities and colleges interested in starting their own farm-to-college programs
- Working with the UC Global Food Initiative to partner with campus stakeholders on food access and security efforts as well as facilitate the Farm-to-Dining project that brings UCSC fresh food from the UCSC Farm right to your table (see page 15)

FSWG includes representatives from:

- Center for Agroecology & Sustainable Food Systems (CASFS)
- Community Agroecology Network (CAN)
- Community Alliance with Family Farmers (CAFF)
- Students for Organic Solutions (SOS)
- Program in Community & Agroecology (PICA)
- Education for Sustainable Living Program (ESLP)



- Campus Residential & Dining Services
- Student Environmental Center (SEC)
- Campus Purchasing
- Monterey Bay Organic Farmers
- Gardeners' Alliance
- Interested UCSC Staff and Faculty
- UCSC Undergraduate and Graduate students
- California Student Sustainability Coalition (CSSC)

How YOU Can Get Involved

To find out how to attend upcoming FSWG meetings about exciting campus and community events and projects, visit us at **www.ucscfoodandgardenguide.com**, or contact FSWG coordinators at **ucscfswg@gmail.com** or **(831) 459-3675**. Find us on FB under Food Systems Working Group and LIKE our page to get updates on FSWG and our events.



Food Systems Working Group





About this Guide

The 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 volunteerism 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 food system.

CREDITS & THANK YOU'S

The Food Systems Working Group (FSWG) would like to express our deep appreciation to our 2016–2017 Campus Food Guide Coordinator, James Lande, and the following individuals:

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Keep your eyes peeled for this icon throughout the guide to find **Volunteer & Internship Opportunities!**

California's Higher Education Food Summit 2016

Uniting Communities through Food Justice



UC Irvine student and staff leadership and UCSC and UC Berkeley statewide supporters at the second annual CHEFS, the California Higher Education Food Summit: Uniting Communities through Food Justice.

What Is It?

The California Higher Education Food Summit is an annual event for students, faculty, and at-large community leaders to bridge the conversation of food access, security, and justice within California colleges and local communities. This gathering allows for student government, organization leadership, directors, and administrators to strengthen partnerships and share best practices that inform actions towards fostering food system access, equity, and justice for all. The 2nd annual conference took place at UC Irvine in January 2016; the next summit will likely be hosted at a Cal State University (CSU) campus to

encourage efforts between the UC and CSU systems to relieve student hunger.

How Do Individuals Participate?

The three-day summit includes workshops, speakers, and activities of all levels for individuals to engage with critical issues while building skills and relationships to implement change on college campuses. Summit participants will also have the opportunity to enjoy meals prepared by local chefs and listen to inspirational keynote speakers. In addition students will be exploring the issues faced by food producers and families as a result of our broken food system.

How Is UCSC Involved?

The summit is hosted with the help of a dynamic set of students and staff leadership at a designated college campus. It weaves in sub-committees partnerships with the UC President's Global Food Initiative (GFI; see more on page 15). In 2015 our GFI Fellows—Crystal Owings, Alyssa Billys, and Joana Ory—helped organize the California Higher Education Food Summit, making it possible for students, faculty, and staff from all across California to join in on the food justice conversations. In 2016 and in the future, UCSC will be involved as a systemwide supporter.

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 farms, farmers, processors, packers, drivers, grocery stores, eateries, farmers' markets, and consumers. The average food item you eat today has traveled 1,200 miles—not so good for you or for the planet. A healthy food system embodies concepts such as local, organic, just, and sustainable. 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 retains the cultural heritage of regional foods. Plus you have the opportunity to get to know your local farmers!

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 better for the environment.

Organic food is produced by farmers who use renewable resources, conserve soil and water, and



Organically raised food from the UCSC Farm & Garden is sold twice a week at the base of campus from early June through October.

promote biodiversity 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.

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.

Why Sustainable?

A sustainable food system is environmentally sound, economically

viable, socially responsible, nonexploitative, and serves as a foundation for future generations.

A sustainable food system integrates production with processing, distribution, consumption, and waste management systems designed to enhance a community's environmental, economic, and social health. By working together, farmers, consumers, and communities can create a more locally based, self-reliant food economy.

What you can do to feel better and to help grow a healthy food system:

- Visit farmers' markets or join Community Supported Agriculture (CSA) projects.
- Plan healthy meals with friends and center your celebrations around locally grown food!
- Keep a journal of what you eat and how you feel ... connect the dots.
- Advocate for a more just food system for workers, families, and the environment!
- Visit or volunteer at one of the many campus gardens or the CASFS Farm.
- Choose small portions at the dining halls—you can always go back for more.
- Choose sustainably grown and produced food and if you can't find it, demand the change!
- Read this guide and join the UCSC Food Systems Working Group!



UCSC's Farm to College Movement

by Tim Galarneau, Crystal Owings, and Alyssa Billys

The Roots of the Farm to College Campaign at UCSC

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

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

Early in this process, conversations between members of the Center for Agroecology and Sustainable Food Systems (CASFS) 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. Early efforts included current Dean of Students Alma Sifuentes's support to bring organic, Fair Trade coffee to campus through 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.

Among those participating in the 2004 Earth Summit meeting was the newly hired Director of Dining & Hospitality Services, Scott Berlin, who would soon be setting up a host of new contracts with suppliers and thinking “green” about his operation. His support of the purchasing guidelines idea was key to its eventual success. With Scott's retirement in 2016, Bill Prime has taken over UCSC's Dining Services and continues to support increasing real and sustainable food sourcing.



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, Community Alliance with Family Farmers (CAFF), Comercio Justo (a student group working to bring Fair Trade-certified products to UCSC), the Community Agroecology Network (CAN), Students for Organic Solutions, and the Education for Sustainable Living Program (ESLP)—all of whom brought expertise in 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 the following guidelines to assist Dining Services in selecting both a primary food vendor that would provide a broad range of food items, and a local organic produce vendor:

Purchasing Requirements: All vendors supplying food product to UCSC Dining Services will source from producers who pay minimum wage or higher to farmworkers, as required by state and federal law, and who provide safe workplaces, including protection from chemical exposure, and provision of adequate sanitary facilities and drinking water for workers, as required by law.

Purchasing Preferences:

1. Buy local: Local food is grown within a 250-mile radius of Santa Cruz, with priority given to growers closest to Santa Cruz.

2. Buy certified organic: The United States Department of Agriculture (USDA) has established a uniform set of standards to which all organic produce must conform.

3. Buy humanely produced animal products: Humanely produced animal products are cage free, range fed, and antibiotic free.

4. Buy direct: Cultivating closer relationships between producer and consumer helps to reduce middle folk, deliver more income at the farm level, and empower producers. Direct purchasing also helps to create an educational network among students, researchers, administrators, and producers that facilitates dialogue and fosters awareness of the production chain.

5. Buy certified Fair Trade: Certified Fair Trade products are produced according to an established set of social criteria. Farmers generally use environmentally friendly cultivation methods and are paid per-pound commodity prices above open market rates to ensure adequate family income. Certified Fair Trade products are purchased through democratically operated producer cooperatives.

continued on page 6

Farm-to-College Movement: Building on a Tradition of Organic Farming, Gardening, and Education

While efforts to formalize a local, organic, farm-to-college connection at UCSC are relatively new, the campus community has long enjoyed organic vegetables, fruit, and flowers grown at the 30-acre UCSC Farm and 3-acre Alan Chadwick Garden. Now managed by the UCSC Center for Agroecology and Sustainable Food Systems (CASFS), both sites have for nearly 50 years served as training grounds for organic farmers and gardeners, as well as outdoor classrooms for UCSC students, research sites for faculty and cooperators, and resources for visitors from the local community and around the world.

Participants in the CASFS six-month Apprenticeship in Ecological Horticulture training program market the produce they grow at the Farm and Chadwick Garden through a 130-member Community Supported Agriculture (CSA) project focused on the campus community, and at the roadside Market Cart set up at the base of campus on Tuesdays and Fridays from 12–6 pm. In 2004 the UCSC Farm began selling its produce and flowers to Terra Fresca, the University Center's restaurant located above the College 9/10 Dining Hall, which features fresh, organic, and sustainable foods from Santa Cruz and the Central Coast region. In 2005 the UCSC Farm became one of the grower members of the Monterey Bay Organic Farming Consortium, marketing produce to the campus dining halls. In 2014 that effort expanded with the addition of the "Hay Barn Field" at the UCSC Farm, where more crops are being grown for UCSC Dining. In 2015, student interns also set up sales of strawberries and blueberries from the UCSC Farm in the Quarry Plaza—that initial effort has grown into a weekly "Pop-Up" organic food market integrating food grown by students at CASFS with seasonal offerings from organic producer at the downtown Santa Cruz Farmers Market. Currently, students are working to get even more produce from the UCSC Farm onto the plates of students in the campus dining halls, cafés, and other venues across campus.

Since 2004, CASFS staff members have also been involved in the Campus Food System Working Group, collaborating with UCSC students, staff, and faculty to create a more sustainable food system on the campus. Darryl Wong, the CASFS Farm Site and Research Lands manager, has expanded the opportunities for students to be involved in growing food for campus cafeterias through a series of on-farm internships. Damian Parr, the CASFS Research and Education Coordinator, has worked with Katie Monsen of Environmental Studies to develop new UCSC classes and internships that incorporate hands-on farming and gardening activities. See pages 22–23 for details.

6. Buy worker supportive food products: Worker supportive products are purchased from socially just companies and organizations that incorporate one or more of the following into their employment practices:

- a) Pay a living wage to their workers, defined as union or prevailing wage.
- b) Provide benefits to their workers, such as medical insurance, on-site housing, year-round employment, and childcare.
- c) Actively seek to build the capacity of their workers through provision of education, training, and opportunities for advancement.

Under these guidelines, preference is given to price-competitive bids from the primary food vendor that meets the greatest number of criteria. For the local organic contract, all produce must be grown within 250 miles of Santa Cruz and be certified organic. In selecting a local organic produce vendor, preference is given to price competitive bids that are “worker supportive” as defined in the guidelines.

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. Honoring the guidelines, Dining Services selected the local distributing company Ledyard as the prime food vendor in 2004. The sole source organic produce contract with the Monterey Bay Organic Farming Consortium (MBOFC) began in late summer 2005. In order to qualify for a sole source contract, local organic farmers formed a consortium and agreed to make their farms available for organic farming and food system research conducted under the auspices of CASFS. The consor-

tium operated under the umbrella of ALBA Organics based out of Salinas and linking organic farm product from across Central Coast farms. This arrangement, and those made since with other local, organic vendors, meet UC insurance, ordering, delivery, and invoicing requirements.

Expanding the Program and 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 the Campus Sustainability Plan’s food section, and with the UC-wide sustainable food policy that UCSC Dining and CASFS were instrumental in developing from 2006 through 2009. The assessment also includes information on the overall status of dining in terms of sustainable practices and the enhancement of student and staff education efforts around those practices.

Sustainability goals include: 100% diversion of all compostable materials within food operations, completing green certification for all food operation facilities at UCSC, and incorporating sustainable food criteria into

contracted and retail venues at UCSC. The Food Systems Working Group hopes to enhance the relationship between Dining Services and UCSC vendors to source greater amounts of sustainable food (see page 16).

As UCSC’s Farm-to-College program expands, the “ripple effect” grows as well, with impacts not only on local organic food producers, food system workers, and campus chefs, but on thousands of students throughout the UC system who are more aware of their food: where it comes from, who grows it, and how their choices affect the larger food system.

With its emphasis on farmers, student involvement, social justice issues, and educational opportunities, UCSC’s program offers unique lessons for others working to improve the sustainability of their campus food system. The impact of efforts like those taking place at UCSC and throughout the UC system can now be seen across the U.S. Over the past decade most contracted food service companies such as Aramark, Sodexo, and Compass Group have implemented sourcing and operational practices to meet the burgeoning demand for more sustainable campus food systems nationwide. The trend to work with students and advance campus sustainability is now stronger than ever!

Students in an organic farming internship working in the apple orchard at the UCSC Farm.



The UC Santa Cruz Real Food Campus Commitment & Measure 43

On February 17, 2012, 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 they increase real food purchasing to 40% by 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

*The Real Food Challenge is a national organization uniting students to advocate for a just and sustainable food system on their campus; realfoodchallenge.org



Events such as Food Day are a chance to reach UCSC students with information on sustainable food options and the work that the Food Systems Working Group is doing to meet UCSC's Real Food Campus Commitment.

leadership while providing practical lessons and wisdom from seasoned staff and faculty.

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 local growers and farmworkers through dining hall programs such as Farm Fridays and Healthy Mondays. And

it recognizes the importance of keeping food service staff members informed and part of ongoing efforts to build a sustainable campus food system. Finally, the commitment serves as a model for students and administrators at other campuses to work together to establish their own commitments to sustainability.

For the full text of the commitment, see casfs.ucsc.edu and select the "Farm-to-College" link

Measure 43

In Spring 2010, UCSC undergraduate students voted overwhelmingly to approve Measure 43, the Sustainable Food, Health and Wellness Initiative. Measure 43 generates over \$100,000 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 and 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 14. 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.



Food Systems Working Group Organizations & Partners

Center for Agroecology & Sustainable Food Systems



305 Ranch View Road, UCSC
Santa Cruz, 95064
(831) 459-3240

casfs.ucsc.edu

EMAIL: casfs@ucsc.edu

In 2017 UCSC will celebrate 50 years of leadership in sustainable food and agriculture systems research, education, and public service. 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



CASFS field site manager Darryl Wong with student assistant manager Taylor Davis in a wheat field at the UCSC Farm.

program. 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 36 and 37).

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 10).

To learn more about upcoming events, activities, and other information about CASFS, including details on the six-month Apprenticeship in Ecological Horticulture, see casfs.ucsc.edu. The UCSC Farm & Alan Chadwick Garden are open to the public daily from 8 am to 6 pm, so please stop in and visit us!



Volunteer & Internship Opportunities

Students can get involved in the Center for Agroecology and Sustainable Food Systems through classes, internships, and workshops. For information on internships and other student activities at CASFS, contact



"CASFS is the country's leading university program in sustainable agriculture and food systems. Here you will find talented scholars and instructors from a wide range of natural and social science disciplines joining together in one of the most beautiful agricultural landscapes California has to offer. Our diverse perspectives create new knowledge and provide transformative, experiential education—all in pursuit of food justice and sustainable agricultural practices."

—Daniel Press
Executive Director, CASFS

Damian Parr, dmparr@ucsc.edu,
(831) 359-8710.

The Environmental Studies (ENVS) Internship Office also lists CASFS-related internships: Contact Chris Krohn, ckrohn@ucsc.edu or call (831) 459-2104. Read more about ENVS internships on pages 22 and 23.

The Community Agroecology Network (CAN)



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

canunite.org

CONTACT: Suraya Arslan, Programs Assistant

EMAIL: agroeco@canunite.org

CAN is a U.S. based non-profit organization working toward social, economic and environmental justice in eight regions of Central America and Mexico. CAN forms action research partnerships with community-based organizations, farmers' cooperatives, nonprofits, and universities to generate local approaches to sustainable development. Their programs promote agroecological farming practices, food security, alternative trade models, and empowerment of rural youth and women.

Through their website you can: order AgroEco® coffee; learn about CAN's action research projects to reduce seasonal hunger; stay tuned to opportunities for intercultural exchange with youth working toward food sovereignty in their own communities; and become a CAN member and help support community-based programs in the CAN network.



Volunteer & Internship Opportunities

We have local and international internship opportunities available for academic credit. Each quarter we collaborate closely with the Friends of CAN (FoCAN) student organization. To get involved with CAN's efforts to raise consciousness about food justice and/or our Annual International Youth Exchange (Intercambio), please

contact Suraya Arslan (agroeco@canunite.org). To get involved with FoCAN's efforts to foster dialogue and experiential learning about the global food system and sustainability, please contact focan@ucsc.edu or visit focan.weebly.com.

Campus Sustainability Council

csc.envirolug.org

CONTACT: Student leadership email

EMAIL: csc@ucsc.edu

The role of the Campus Sustainability Council (CSC) is to provide funding to registered UCSC student organizations for programs and events that create, implement, and monitor environmentally sound practices on campus as established through the protocol outlined in the Blueprint for a Sustainable Campus. These organizations additionally facilitate greater collaboration amongst students, the administration, staff, faculty, and the community.



Volunteer & Internship Opportunities

We would love to have new members for the full 2016–2017 school year! If you are interested in being on the Campus Sustainability Council, please email csc@ucsc.edu

Education for Sustainable Living Program (ESLP)

200 Heller Drive
Santa Cruz, CA 95064
(831) 459-1714

eslp.envirolug.org

CONTACTS: student cochairs can be reached at eslp@ucsc.edu

The Education for Sustainable Living Program (ESLP) is a collaborative and interdisciplinary effort to reshape the way we learn, effectively mentor

students, and engage in projects that support the sustainable development of the University of California at Santa Cruz community. Every year, we offer an accredited Spring course. Our class has two components: a Monday Night Speaker Series, and student-led sections. Students can enroll in 2- or 5-unit classes. Each section and speaker night is based on topics found in the Blueprint for a Sustainable Campus.

Students can be involved with ESLP in three ways:

- Organize:** Organizers work with core group of students to design and implement the structure of the class.
- Facilitate:** Students interested in creating their own class can apply to be a facilitator. Facilitators design their course in winter and teach it in the spring.
- Take the class:** ESLP is offered every spring. It can be found under College 8 through the UCSC portal!



Volunteer & Internship Opportunities

ESLP has many positions available in their leadership as well as internships and volunteer opportunities!

For more info contact the student co-chairs at eslp@ucsc.edu, or call the SEC/ESLP office 459-1714.

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, flowers, vegetables and herbs. And people!

For the past seven years the garden has been experiencing a renaissance, tripling in size, building a greenhouse, planting a food forest, and starting many exciting projects for you to get involved in this year. See page 38 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 doing a 2-unit Environmental Studies internship (see page 23).

Kresge Community Natural Foods (aka Kresge Coop)

(831) 459-1506

kresge.ucsc.edu/activities/coops/food-coop.html

EMAIL: kresgenaturalfoodscoop@gmail.com

Weekdays 9 am–6 pm

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 Garden. 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 Food 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, 95064
(831) 459-5395

lifelab.org

CONTACT: Amy Carlson

EMAIL: amy@lifelab.org

OUR MISSION STATEMENT:

Life Lab cultivates children's love of learning, healthy foods, 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, summer camps, and youth empowerment 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 science education, working with children, concepts in organic gardening, environmental education, games, songs, activities, and much more! Internships are available Fall, Winter, Spring, and Summer Quarters, for 2 or 5 credits. Contact Amy Carlson at (831) 459-4035, amy@lifelab.org.

Program in Community & Agroecology (PICA)



The Sustainable Living Center/
Lower Quarry
(831) 459-5818

pica.ucsc.edu

CONTACT: PICA Student Leadership Team, PICA Program Coordinator David Shaw

EMAIL: pica@ucsc.edu, daveshaw@ucsc.edu

The Program in Community and Agroecology (PICA) is an experiential living-learning program located in UCSC's lower quarry Village. PICA students use agroecological principles to maintain a half-acre garden, work together to develop community projects such as a composting program for the Village, and share in the many aspects of sustainable living—by harvesting, cooking, and eating healthy food grown organically right next to their rooms. PICA provides students with ways to explore the theory and practice of sustainable agriculture and sustainable community through internships, events, workshops, and community-based experience. PICA has become a successful experiential learning program that provides a means for students from a variety of academic disciplines to work together in applying their knowledge to a working model of ecological stewardship, sustainable community, and appropriate technology.



Volunteer & Internship Opportunities

PICA hosts garden workdays every Saturday from 10 am–2 pm at the

Foundational Roots Garden (at the entrance to the B-quad, the Village). Help dig garden beds, pull weeds, build compost, plant veggies, and sow seeds. FREE organic lunch harvested from the garden!

Please visit our website, pica.ucsc.edu, for more information regarding upcoming sustainability events, workshops, and internship opportunities.

Student Environmental Center (SEC) and Students for Organic Solutions (SOS)

College Eight Commons, Room 210
200 Heller Drive
Santa Cruz, CA 95064
(831) 459-1714

sec.enviroslug.org

CONTACTS: Angela Harris (SOAR program manager) and Student Co-chairs

EMAIL: aeharris@ucsc.edu (staff), seclad-group@ucsc.edu

Our mission is to collaborate with the University to find ways to implement environmentally sound practices on campus. As a fully registered student organization founded in summer 2001, the SEC serves as a central space for existing student environmental organizations, and encourages the development of new projects.

We currently have seven campaigns: Students for Organic Solutions (SOS), Waste Prevention, Green Building, Transportation, Drop Your Own Drip, College 8 Garden, and Earth Summit. We are a campus-wide organization based at College 8, where we hold the majority of our organizational meetings. We have weekly Steering consensus meetings where we determine the course

of our organization, and our individual campaigns have meetings at various times throughout the week (see the SEC website for the most up-to-date meeting times).

Our Students for Organic Solutions (SOS) group convenes the campus Gardeners' Alliance and supports broad student and food system efforts. Getting involved can mean working in college gardens, educating peers about what impact their food choices have, and many other things. SOS works with the Gardeners' Alliance to come together with other gardening projects on campus so everyone can share their knowledge and gain some tips. Students for Organic Solutions is also affiliated with the College 8 Garden course, which anyone can take for hands-on gardening experience and credits (see page 22).



Volunteer & Internship Opportunities

The SEC and SOS have many positions available in leadership as well as internships and volunteer opportunities. Whether it's working in college gardens or educating other students about the impacts of their food choices, there are plenty of ways to get involved.

We are looking for creative and passionate students, interested in building their leadership skills and helping to make UC Santa Cruz a sustainable campus!

We meet weekly from 6:30–8:30pm on Wednesdays in the College 8 Red Room.

For more info contact the Student Co-chairs at seccochair@ucsc.edu or call the SEC office at (831) 459-1714.

Real Food Challenge

Oakes College, Room 309
150 Heller Drive
Santa Cruz, CA 95064

sustainabilitycoalition.org
realfoodchallenge.org

ADVISOR CONTACT: Tim Galarneau

EMAIL: tgalarne@ucsc.edu

The California Student Sustainability Coalition's Food Systems Initiative is working 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 workers, local economies, the environment, and California agriculture. As a student- and youth-driven initiative we:

- Represent the student voice in designing and implementing sustainable practices on UC, CSU, and CCC campuses.
- Collaborate with diverse constituents to raise awareness that food issues include environmental, health (e.g., nutrition and obesity crises), and social affairs.
- Support the National Real Food Challenge. Find out more at realfoodchallenge.org.



Volunteer & Internship Opportunities

For more information, contact the FSWG coordinators at ucscfswg@gmail.com.

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 flowering 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 medical uses. The Arboretum’s gardens are open every day from 9 am–5 pm 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 contact: Brett Hall, Director of Collections and Conservation, brett@ucsc.edu, (831) 502-2998, or Stephen McCabe, Director of Succulents and Research Director, smccabe@ucsc.edu. For work study jobs contact Brett Hall.

For volunteering and internships with the the Amah Mutsun Relearning Garden Program contact Rick Flores, Curator of California Native Plants, rflores@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 animal protection issues. 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! We want all individuals who are open minded and want to help animals out!

Campus Office of Sustainability

Kerr Hall, Room 118
(831) 459-2703

sustainability.ucsc.edu

CONTACT: Elida Erickson

EMAIL: ekericks@ucsc.edu

The UCSC Sustainability Office facilitates and coordinates campus-wide sustainability activities, supports programs to green campus operations and create institutional change, and publicizes campus success to the greater community. The office provides resources and opportunities for students, staff,

and faculty interested in working to institutionalize sustainability and become leaders in campus sustainability work.

In 2016–2017 the Sustainability Office will continue its mission to foster a culture of sustainability at UCSC by actively engaging students, staff, faculty, and community members through education, leadership development, institutional change, and behavioral transformation. As a campus resource, the Sustainability Office will provide information, tools, policy advice, and facilitation for key sustainability plans and policies.

While supporting efforts to address transportation options, water reduction, and other critical efforts that arise, our team of staff and students will also launch the 2017–2020 Campus Sustainability Planning effort. Staff will also develop opportunities for student engagement in sustainability through programs such as the Provost Sustainability Internship Program, Education and Outreach, Zero Waste, and Climate Action student teams.

The Sustainability Website (sustainability.ucsc.edu) posts campus-wide activities and includes a regularly updated calendar and the option to subscribe to our monthly newsletter. Also, check out our new Living Lab map of campus sites online!



Work, Volunteer & Internship Opportunities

The Sustainability Office offers paid positions as well as volunteer and internship opportunities. Positions are designed to support sustainability efforts on campus while building students’ professional skills in a collaborative atmosphere. Contact us for more information: sustain@ucsc.edu.

CDFA and the HEY! Team

Promoting Healthy Foods in Local K–12 Schools

In 2015 the California Department of Food and Agriculture (CDFA) funded a multi-year project in which the Center for Agroecology and Sustainable Food Systems (CASFS) works with Food Service Directors to increase purchasing of fruits and vegetables in several local school districts, in hopes of establishing local consumption of specialty crops by California students. The Food Systems Working Group is working with CASFS by bringing healthier foods to school districts through the HEY! (Healthy Eating Youths) team project, led by FSWG intern Yanelly Alonso.

Every week the HEY! team visits a school from the Monterey, San Benito, and Santa Cruz County school districts and educates children on the importance of fresh fruits and vegetable by making smoothies. The experience is exciting for both students and HEY! team members, and offers

a fun yet informational method of learning how to eat healthy. The goal of the CDFA-funded project is to improve children's access to healthy foods by getting food service directors to purchase more California-grown specialty crops.

Project lead Yanelly believes "It's important to link kids in K–12 with local fresh fruits and vegetables because they're at an age where it's easier for them to pick up habits and learn. Getting these kids to not only eat but also learn about fruits and vegetables can guide them to live a healthy lifestyle. I believe targeting people at a young age to eat healthy can benefit them in the long run."

More than providing nutritional food for students, the HEY! Team project helps move school districts towards purchasing food grown in California. School meal programs often have their food shipped from out of state, meaning the food is not fresh when served because it is transported over long distances and likely contains preservatives. By increasing local



Yanelly Alonso (left) with Lisa Hall. Says Yanelly, *"I want this project to continue for many years to come. It's such an amazing group to be a part of because when we juice we experience a small crucial moment in these kids' lives. Most of them have never had certain veggies or fruits that we juice, and it's a great feeling to be able to not only provide them this produce, but also get them to love eating their fruits and vegetables."*

consumption, school districts can reduce their carbon footprint while providing fresher food to their students. The next step in this project is sustaining healthy purchasing within school districts and expanding the project's activities to additional school districts.

FSWG is looking for students interested in the intersections of healthy food, youth, and education to join the HEY! Team. If you are interested in getting involved please contact HEY! Team Advisor Tim Galarneau, tgalarne@ucsc.edu

— James Lande



Members of the HEY! Team juicing it up at a local elementary school.

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 life by genetic engineering companies.

To borrow seeds from the seed library come to our free seed exchanges during the fall, winter, and spring quarters or contact demeterseedlibrary@gmail.com to set up a meeting with the seed curator. Learn more by “liking” our Facebook page, www.Facebook.com/DemeterSeedSavingProject, and going to www.seedlibraries.org.

In 2015–2016 Measure 43 (M43) funded a variety of campus staff- and faculty-advised projects. In addition to the Demeter Seed Library (at left), M43 grants supported —

- **The Slug Support Program Student Pantry**, providing quarterly grants to supply the student pantry (located on the second floor of UCSC’s Hahn Student Services) with healthy and sustainable food options. For more info on the Pantry and how we can support you please contact our front office at (831) 459-4446.

- **The Education for Sustainable Living (ESLP) Spring 2016 Speaker Series Dinners**, providing local and organically grown food for Monday Night Spring Speaker dinners and supporting interactions amongst speakers and students. Funds were used to purchase ingredients from local farmers and document recipes. Read more about ESLP opportunities on pages 9 and 23.

- **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 38.

- **The Program In Community & Agroecology (PICA)**, PICA provides a unique approach to teaching

students about sustainable food systems, as well as providing opportunities for students to gain garden-based skills. Measure 43 provides funding for PICA staff and students to connect campus gardens via collaborative meetings and sustainability events/programs, while also providing hands-on education to students in civic agriculture and the local food system during garden work groups. For more info check out: pica.ucsc.edu.

- **Fostering Collaboration amongst UCSC, Calabasas Elementary School, and Watsonville Families.** This project integrates garden-based education, undergraduate research, and community outreach to inspire UCSC students to help address food and educational inequity in the Watsonville community. Among other activities, UCSC students worked with the staff, faculty, and youth of Calabasas Elementary School to implement hands-on, garden-based curricula for first through sixth graders in the after-school enrichment program.

- **College 8 Garden Course** hosted by College 8 and the Student Environmental Center. M43 supports the student-run garden course offered quarterly. For more information contact c8garden@ucsc.edu and see page 23.

UC Global Food Initiative & Student Fellowships

In addition to supporting grants, Measure 43 has co-sponsored over 30 programs and events across 2015-2016 including the Sustainability Tent at the OPERS Fall Festival, Fall Harvest Festival, 4-5 quarterly Food System Learning Journeys offered the Officer of Physical Education and Recreation (OPERS, opers.ucsc.edu), a dynamic alternative food systems based spring break program (see page 45), 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 (see next page).

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 Food Access and Security 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 or (831) 459-3248.

Initiated in 2015 by 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.

CASFS and UCSC have been at the forefront of this type of work for decades. At UCSC, the GFI creates a framework and provides resources to enlist the expertise of CASFS staff and other members of the campus community to identify existing best practices and knowledge within the UC system and share this information across UC campuses, the state, and beyond.

This work takes place through a number of subcommittees on which CASFS and UCSC staff work with members

of other UC campuses to pursue GFI's goals. Subcommittee topics include student food security, research on sustainable agriculture, experiential learning, access to locally grown organic produce, campus food procurement, and K-12 dining options.

You can read more about the UC Global Food Initiative at casfs.ucsc.edu/research/ and at www.ucop.edu/initiatives/global-food-initiative.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 \$4,000, with a spring quarter application deadline for the following academic year. For information on the GFI fellowship please contact Tim Galarneau, tgalarne@ucsc.edu.



The GFI subcommittee on CSA projects and farmers' markets is studying ways to improve access to fresh, local produce on UC campuses. UCSC offers a twice-weekly farmstand (June–October), a weekly produce “pop up” during the academic year, and a CSA project for campus and community members (see page 25).

The Real Food Calculator Project

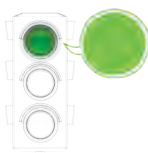
In February 2012, Chancellor Blumenthal signed The Real Food Campus Commitment, pledging UC Santa Cruz to purchase food that not only truly nourishes but also acknowledges producers, consumers, communities, and the earth (see page 7).

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

- **Local and community based:** Food purchases can be tracked to locally owned and operated farmers and businesses. Food products travel fewer miles and support the local economy.
- **Humane:** Classification for animals that are raised in a stress-free environment, without hormones and unnecessary medication.
- **Fair:** Workers in all aspects of the food production system, including harvest, distribution, and food preparation, have access to safe conditions, a fair wage, and equal opportunity employment.
- **Ecologically sound:** Farmers and business owners run food production operations with sustainable practices such as: renewable energy, alternative agriculture, and preserving natural resources.

Purchase qualifications are then categorized into a Real Food criteria that works like a stoplight, using green, yellow, and red categories to track the amount of sustainable food on campus. The stoplight

creates a visual representation of whether a food product meets the Real Food criteria. For example:



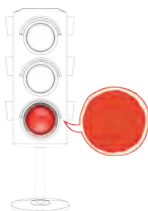
Green Light: Meets the standard of real food

- Produced fewer than 150 miles away
- Independently owned businesses and farmers



Yellow Light: Counts as real food

- Produced fewer than 250 miles away
- 50% of ingredients must meet Real Food criteria



Red Light: does not meet Real Food criteria

- Existing labor violations
- Disqualifying ingredients: high fructose corn syrup, caramel coloring
- Producer is known to be a Concentrated Animal Feeding Operation (CAFO)

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

The Real Food Calculator leadership at UCSC (left to right): Ellen Stone, Aneshia Tolliver, Judy Xie.



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 by distributing educational brochures and "40% Real Food by 2020" stickers, which can be found at all dining halls and at sustainability related events. Make sure to pick up a brochure and sticker today!

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 FSWG at ucscfswg@gmail.com with "Real Food Calculator" as the subject OR "Like" the UCSC Food Systems Working Group Facebook page to follow our activities.

UC Santa Cruz Dining



"UCSC's self-operated dining program is nationally recognized as a leader in sustainability, and this means plenty of local and organic selections available to you. The Central Coast offers outstanding fresh ingredients and our culinary team takes pride in using this 'market basket' in creative and innovative ways.

We encourage all Banana Slugs to socialize, study, and relax in our dining halls, cafés, and restaurants. We lovingly refer to all our locations as "the third place" (the first being the home, and the second being the work/academic areas). Third places are vital, in that they provide space to develop relationships, discuss ideas, and gain new perspectives. We're very glad you chose to come to UCSC and will work hard to nourish you throughout your college experience."

– William Prine

Director of UCSC Dining and Hospitality Service

Our Dining Halls

All five UCSC dining halls feature multiple serving stations, including a robust salad bar with organic offerings, vegetarian and vegan entrée options, rotating international specialty bars, classic favorites, and more. With our "all-you-care-to-enjoy" style dining, our guests are invited to roam from station to station and enjoy the variety. Our dining hall managers are always available to answer questions about ingredients, suppliers, and nutrition. Each dining hall has its own unique atmosphere and personality; try them all and discover your favorite!

Cowell/Stevenson

Located on the hill above the East Field, this dining hall features a fantastic view of the Monterey Bay, with outdoor patio dining available to capture the crisp ocean breezes. Open 7 days a week, including late night on weekdays.

Crown/Merrill

Serving the east side of campus, this dining hall boasts a 20-foot salad bar. Next door is Banana Joe's Quick Mart, offering premium beverages, on-the-go menu selections, groceries, and convenient, natural foods to-go. Open weekdays.

Colleges Nine & Ten

Nestled in the redwoods near the academic campus core, this is our largest dining hall. Upstairs, you'll find Terra Fresca Restaurant and Coffee Bar, a popular spot for students to meet with faculty. Service 7 days a week, including late night every night!

Porter/Kresge

Serving the west side of campus, this dining hall features a remodeled serving area made with natural, sustainable textures and surfaces. Come enjoy the patio, perched high on the hill overlooking the bay. Open weekdays.

College Eight/Oakes

Located near the West Field House, this dining hall features incredible views of the hillsides of Santa Cruz. This is also the home of The Bakery at College Eight, which supplies fresh-baked goods to all our locations. Open 7 days a week, including late night Sunday through Thursday.

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 33rd 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. This program supports local farmers and regional economies, and we 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 consuming locally and sustainably grown food on “Farm Fridays,” where our chefs create special dishes using local, organic, or ecologically sound ingredients. This helps strengthen our partnerships with local growers and ecologically responsible vendors. Connect with us on social media to see which dining hall is hosting Farm Friday on any given week! Instagram/Facebook/Twitter@ucscdining

(see more about UCSC Dining’s sustainability efforts on the next page)



“We love serving fresh, sustainable seafood, direct from American fishermen, thanks to our partnership with Sea to Table. Traceable, delicious, wild-caught fish straight from the dock to our campus kitchens—another move toward reaching our REAL FOOD goal of 40% by 2020!”

We’d like to thank the Food Systems Working Group and Marine Biology students for helping us begin this relationship in 2013.”

– Clint Jeffries

Dining Unit & Green Business Manager

UCSC Dining Accomplishments

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

2011 Culinary Institute of America’s Goldies “Going Green” Award

2010 Acterra Green Business Award

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

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:

- 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, including seafood from Sea to Table, which pays fair labor wages direct to fishermen.
- Supporting our campus community by purchasing organically grown produce from the UCSC Farm, run by the Center for Agroecology & Sustainable Food Systems.
- Supporting our local economy and educating our community with programs such as Farm Friday, in which our guests are introduced to unique and tasty meals made from entirely local and/or organic ingredients.
- Purchasing organic, beyond-fair-trade coffee from CAN (Community Agroecology Network), along with organic coffee beans from local roasters.
- Hosting the annual Local & Organic Tasting Fair for the greater UCSC Community.
- Celebrating local foods via Food Day each October.
- Participating in Food Systems Working Group meetings and Global Food Initiative collaborations.

Vegetarian/Vegan Options



Vegetarian and vegan foods generally require fewer resources (water, land, fertilizers) to produce,

and are in high-demand among our community. For these reasons, we offer a broad range of options in all of our locations. As a supporter of the “Meatless Monday” movement, we offer meatless options at every location – during every meal period – not only on Mondays, but every day!



Our Real Food Commitment



UCSC Dining works actively with the Real Food Calculator tool to assess our volume of

Real Food purchases. “Real Food” is a holistic term for food that is sustainable, local, humane, and fair. Our goal is to achieve the highest percentage of Real Food purchases in the UC system: 40% Real Food by 2020. Our list of Real Food suppliers is constantly growing, though some notable examples are: local favorite Pacific Cookie Company, sustainable seafood supplier Sea To Table, and local organic ice cream vendor, Mission Hill Creamery.

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 served to reduce 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 compost compac-

tors. We simply have less and less trash in our facilities. Our compost compactors are solar-powered, reducing fossil fuel use and helping to return the ecosystem to a more balanced state. Conducting our events with Zero Waste practices is another way we limit the amount of material sent to the 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. We promote Buy Fresh, Buy Local purchasing practices and our focus is on healthy dining options that provide a variety of distinctive cooking styles and flavors.

Our talented and passionate culinary team is involved at every level and 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.



A student intern harvests peppers at the UCSC Farm for the campus dining halls.



ALL 12 OF THE UC SANTA CRUZ DINING LOCATIONS HAVE BEEN AWARDED THE GREEN BUSINESS CERTIFICATION BY THE CITY OF SANTA CRUZ. WE BELIEVE A SUCCESSFUL BUSINESS IS DEPENDENT ON A HEALTHY ENVIRONMENT AND WE ARE ACTIVELY WORKING TO SHOW OUR RESPONSIBILITY TO OUR GREATER COMMUNITY.

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.

- The Cowell Coffee Shop has a full espresso bar, delicious home-baked goodies every day, as well as a full lunch menu for those on the go. UC Santa Cruz art exhibits are featured regularly.
- The Stevenson Coffee House is a sweet spot for delicious sandwiches, soups, salads, baked goods, ice cream, and coffee drinks!
- Vivas Mexican Restaurant, located at Merrill College, prides itself on using only the freshest California-grown natural and organic ingredients.
- Just above the College 9/10 bus stop, next to the dining hall, is the Terry Freitas Café. This non-profit, student-run café and lounge is dedicated to providing a platform for discussion and change.
- The Porter Slug Grill and Café offers sandwiches, hot specials, salads, pastries, and more.
- The Global Village Café by Amazon Juices, in McHenry Library's foyer, hosts a full coffee bar, along with daily specials such as gallo pinto, the acai bowl, and dishes featuring free range eggs and all natural meats.
- Café Ivêta, located in the Quarry Plaza, offers breakfast, lunch, and dinner, with organic options, grass-fed meat, and a full espresso bar. Now serving Discretion Brewery, wine-based cocktails, and a selection of local wines.
- The Bay Tree Express Store, located in the Quarry Plaza, offers fresh lunch options in their cold case, along with snacks, tea and coffee, cold drinks, and pastries.

Cafés and Restaurants

UC Santa Cruz Dining also operates these cafés and restaurants



Located near the Crown College fountain, this quick mart has everything you need and is open late! Their "Street Food" menu offers authentic dishes, while a big selection of grab-and-go cooler items offers plenty of snack options. Banana Joe's is the home of our convenient grocery program, which offers 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, above the Colleges 9 & 10 Dining Hall, serves fine California cuisine, specializing in local, organic, and sustainable menus. Amidst the redwood trees, it's perfect for a special culinary luncheon, business meeting, or a relaxing meal with friends.



With three locations in the academic campus core (Baskin Engineering, Earth & Marine Sciences, and the Physical Sciences Building), Perk Coffee Bars offer convenient access to espresso drinks, coffee, salads, sandwiches, pastries, and other snacks.



The College 8 Café, across from College 8's dining hall, is a great spot to grab a quick coffee, panini sandwich, or snack between classes. We also proudly serve organic, local Mission Hill Creamery ice cream, made by College 8 alumnus Dave Kumec! This café also has a billiard table for students to freely enjoy.



Located at the north end of Kresge College, this popular restaurant offers an exciting menu with signature burgers, salads, sandwiches, rice bowls, and fruit smoothies, along with organic espresso beverages.



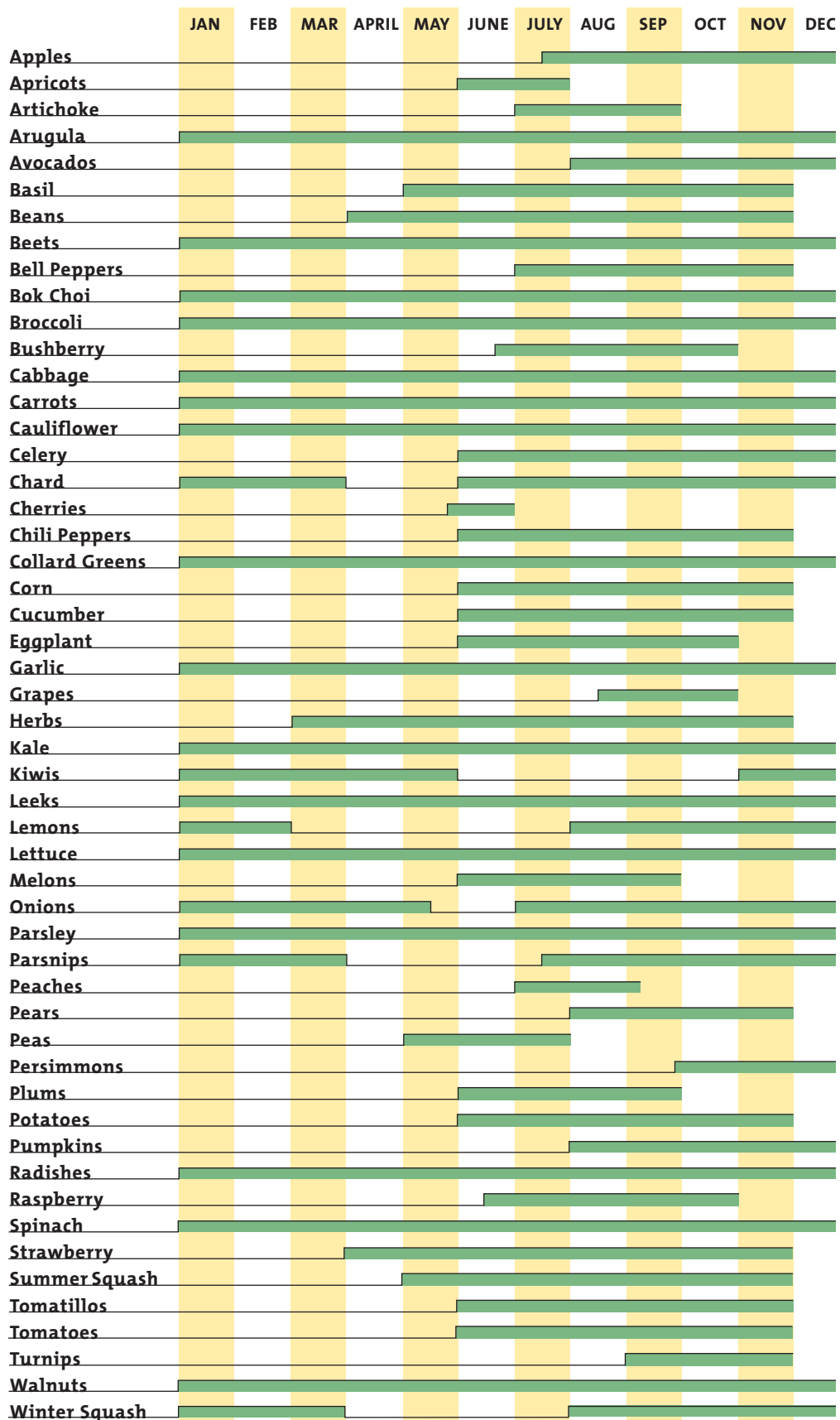
Located downstairs beyond the Oakes Academic building, Oakes Café is the perfect spot for a grilled chicken sandwich, famous breakfast burrito, charbroiled burger, rice bowl, or wrap. Late night hours make this a popular student hangout.



UNIVERSITY
CENTER
Catering

Let the talented staff at UCSC Catering make your event spectacular and delicious! We offer a full range menu for small meetings to large-scale events, and promise convenience and sustainable practices, at competitive prices. When you choose UCSC Catering, you're supporting the large team of students we employ.

Students with a "55 Meals" plan can use Meal Equivalencies at these UCSC Dining-operated locations. Flexi Dollars are also accepted here and at other independent campus eateries.



Seasonal Availability Chart

Get Academic Credit Studying the Food System

Courses

ANTHROPOLOGY (ANTH)

- **110K and N** Culture through Food
- **146** Anthropology and Environment
- **194I** Consumption and Consumerism
- **194U** Environmental Anthropology
- **196K** Settler Colonialism

COLLEGE 8 (CLEI)

- **55** Service Learning Practicum
- **56** Media Internships for Sustainability
- **61/161** Education for Sustainable Living Program
- **81A** The Environment and Us
- **90** College 8 Garden Internship
- **150A** Sustainability Praxis in the Build Environment
- **155/162** Sustainability Internship/ Internship Practicum

COLLEGE NINE (CLNI)

- **70** Colleges 9 & 10 Community Garden
- **105** Researching Food Sovereignty

COLLEGE TEN (CLTE)

- **110/110B** Service Learning

ENGINEERING (EE)

- **80S** Sustainability Engineering and Practice

ENVIRONMENTAL STUDIES (ENVS)

- **80B** Ecological Forecast for Global Warming
- **129/L** Integrated Pest Management/Lab
- **130A/L** Agroecology and Sustainable Agriculture/Lab
- **130B** Principles of Sustainable Agriculture
- **130C** Field Experiences in Agroecology and Sustainable Food

- **131** Insect Ecology
- **133** Agroecology Practicum
- **143** Sustainable Development
- **161/L** Soils and Plant Nutrition/Lab
- **166** Agroecosystem Analysis and Watershed Management
- **170** Agriculture and Climate Change
- **196** Integrated Pest Management
- **196** Social Justice and Sustainability in Agriculture

LATIN AMERICAN & LATINO STUDIES (LALS)

- **115** Mexico–U.S. Migration
- **132** Citizens, Denizens, & Aliens
- **166** Latino Families in Transition
- **175** Migration, Gender, & Health

SOCIOLOGY (SOCY)

- **121** Health and Medicine
- **130** Sociology of Food
- **152** Body and Society
- **168** Development and Underdevelopment
- **168** Social Justice
- **179** Nature, Poverty, and Progress

Environmental Studies (ENVS) Internship Program

Internships are another great way to get academic credit for studying about and participating in the food system. The Environmental Studies Internship Office currently has dozens of internships available on campus. These positions include the Stevenson Garden, Chadwick Garden, UCSC Farm, research projects with the Shennan Lab, the Life Lab program, FoodWhat?!, and the Education for Sustainable Living Program (ESLP; see page 23). Off-campus internship opportunities are even more abundant. We have an intern relationship with numerous farms in Santa Cruz County. You will also find interns at the Santa Cruz Farmers' Markets, the Homeless Garden Project, Christiansen Landscaping, Food Chain Radio show, and at public school Life Lab programs.

All of our internships can be done for credit (or you can also volunteer). These internships can satisfy upper division, lower division, and exit requirement class work. They represent the best of experiential education: taking your classroom knowledge out into the field and making a difference. Get involved now. Our office is in ISB 491, or email Chris Krohn at ckrohn@ucsc.edu.

Step 1

Look at courses you could take to build your understanding and level of awareness of issues that are important to you.

Step 2

Learn how to make these classes count toward your major.

Step 3

Enroll in the classes you are interested in by visiting my.ucsc.edu during your time to add courses.

- **184** Hunger and Famine
 - **185** Environmental Inequality
- STEVENSON (STEV)**
- **16** Stevenson Community Garden

Get Academic Credit for Hands-on Opportunities

ACADEMIC YEAR 2016-2017

Center for Agroecology & Sustainable Food Systems Internships

ENVS 83, 84, 183, 183B, 184

Two- and five-credit internships at the UCSC Farm or the Alan Chadwick Garden near Merrill College.

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

Agroecology Practicum

ENVS 133 Winter & Spring 2017

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.

CONTACT: Katie Monsen, kmonsen@ucsc.edu, Damian Parr, dmparr@ucsc.edu



Students in an agroecology practicum internship plant trees in the Alan Chadwick Garden, located near Merrill College.

College Eight Sustainability Minor Pilot Program

College Eight's program was approved for a three-year pilot phase for 2014–2017. The Sustainability Studies minor offers a model for new college-based undergraduate curricula and educational approaches. For information and enrollment details, see eight.ucsc.edu/academic-programs/Minor%20in%20Sustainability%20Studies.html or email Ronnie Lipschutz, rlipsch@ucsc.edu

College Eight Garden Internship CLEI 90

One-credit internship in the College Eight Garden. Offers College Eight students an opportunity to become involved in an experimental learning project focusing on application of sustainable agriculture concepts. Enrollment limited to members of College Eight.

CONTACT: sec.enviroslug.org/college-eight-garden.html

Internships at Program in Community & Agroecology (PICA), Kresge Garden, Stevenson Garden, and Colleges 9 & 10 Garden

ENVS 83 Fall, Winter, Spring 2017

Learn and practice ecological horticulture at our many College garden sites and the Program in Community & Agroecology (PICA). Time in this two-unit Environmental Studies internship is split between weekly group lessons and direct field experience at an on-campus garden of your choice.

CONTACT: David Shaw, daveshaw@ucsc.edu; Chris Krohn, ckrohn@ucsc.edu or esintern@ucsc.edu (see more at page 22)



A Life Lab intern works with students in the Garden Classroom.

Life Lab Garden Classroom Internships

ENVS 83, 84, 183, 184, 183B

Teach garden-based science, nutrition, and sustainable agriculture concepts to local school groups (preschool-6th). Interns receive training in: garden-based environmental education, working with children, games, activities and much more! Internships available Fall, Winter, and Spring quarters.

CONTACT: Amy Carlson, 459-4035, amy@lifelab.org, lifelab.org

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

CLEI 61 and 161

Two-credit CRAFTs (CLEI 61) attend guest lecturers and discussions, five-credits ARTs also choose one of many sections, such as: Campus Gardens, Food Systems, Composting, and Gardening for Health. Meets Spring quarter. Train in the Winter quarter to facilitate a 2- or 5-unit section in the spring course!

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

2016 Harvest Festival

Sunday, September 25, 11 am – 5 pm, UCSC Farm



Don't miss our annual UCSC Farm celebration! Great music, food, apple tasting, apple pie bake-off, garden talks, hay rides, kids' events, tours, displays by local farmers, chefs, community groups, and an all-around good time. See casts. ucsc.edu for details.

Free for Friends of the Farm & Garden members and kids 12 and under; free for UCSC students with current student ID; \$5 general public. For volunteering and tabling opportunities, please contact us at tgalarne@ucsc.edu, or call (831) 459-3248.

The Harvest Festival is supported in part by Measure 43 funding (read more about Measure 43 on page 7)

Local and Organic Tasting Fair

Held during Earth Week in the month of April, date and time to be finalized, so stay tuned for details

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 housing.ucsc.edu/dining/



Onstage at the 2016 Strawberry & Justice Festival, held at the CASFS Hay Barn adjacent to UCSC Farm.

Strawberry and Justice Festival

The Festival will be held in May 2017, date and time to be finalized during Winter quarter, so stay tuned for details

The Strawberry and Justice Festival is an annual festival held in the month of May at the CASFS/ UCSC Farm. It is a 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, along with 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.



Farmers' Markets in Santa Cruz County

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 UCSC Farm & Garden Market Cart and the Organic Pop-Up

On Tuesdays and Fridays from early June through early November, apprentices from the UCSC Farm & Garden sell fresh produce and beautiful flower bouquets at the base of the UCSC campus (corner of Bay & High Streets). Now accepting EBT/SNAP credit!

From October through June, UCSC students run the **Organic Pop-Up** located in the Baytree Plaza on Thursdays from 11am–2pm. Look online at casfs.ucsc.edu for more info.

Market Cart sales support the Apprenticeship training program, a six-month, full-time course in organic farming and gardening offered through UCSC's Center for Agroecology & Sustainable Food Systems (CASFS). For information, call (831) 459-3240, email casfs@ucsc.edu or see casfs.ucsc.edu.

Your Neighborhood Farmers' Markets

SUNDAY:

Live Oak
9:00 am–1:00 pm, Year-round
East Cliff Drive at 14th Street
Santa Cruz, CA 95062
(831) 454-0566

TUESDAY:

Felton
2:30–6:30 pm, May–October
Hwy 9 at Russel Ave (St. John's church)
Felton, CA 95018
(831) 566-7159

WEDNESDAY:

Downtown Santa Cruz
1:30–6:30 pm, Year-round
Lincoln Street at Cedar Street
Santa Cruz, CA 95060
(831) 454-0566

FRIDAY:

Watsonville
3:00–7:00 pm, Year-round
Peck Street at Main Street
Watsonville, CA 95076
(831) 234-9511

SATURDAY:

Aptos—Cabrillo College
8:00 am–noon, Year-round
Cabrillo College
6500 Soquel Drive
Aptos, CA 95003
(831) 728-5060

montereybayfarmers.org

Scotts Valley
9:00 am–1:00 pm, Year-round
360 Kings Village Drive
Scotts Valley, CA 95060
(831) 454-0566

Westside Santa Cruz
9:00 am–1:00 pm, Year-round
Western Drive at Mission Street
Santa Cruz, CA 95060
(831) 454-0566

Note: see **www.santacruzfarmers-market.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' businesses 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
609 Pacific Ave, Suite 204
Santa Cruz, CA 95060
(831) 425-0303

californiafarmlink.org

CONTACT: Reggie Knox

EMAIL: reggie@californiafarmlink.org

California FarmLink is a non-profit organization founded in 1998 to strengthen family farms and conserve farmland in California. Our

land database and linking program connect aspiring and retiring farmers and promote techniques to facilitate intergenerational farm transitions. Through one-on-one technical assistance and workshops, we assist farmers with business planning, financing, tax strategies, estate and succession planning. We also use our grant funds to pay consultants with expertise in these areas to work directly with farmers. Through a matched savings program FarmLink helps aspiring farmers build equity for the purchase of land, equipment, or infrastructure. In 2005 we launched a revolving loan fund to assist our small farm clients. Our offices are in Sonoma, Yolo, and Santa Cruz Counties.



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 Reggie Knox, reggie@californiafarmlink.org, to get involved!

Community Alliance with Family Farmers CAFF



406 Main Street, Suite 406
Watsonville, CA 95076
(831) 761-8507

The Community Alliance with Family Farmers is a statewide organization building a movement of rural and urban people to foster family-scale agriculture that cares for the land, sustains local economies, and promotes social justice.

CAFF is a community representative on UCSC's Food Systems Working Group. Volunteer opportunities are available in the Farm-to School program, teaching kids about food and farming at school and on farms, and with the Harvest of the Month program, which sends out thousands of tasting kits to classrooms throughout the Central Coast.



Volunteer & Internship Opportunities

CAFF is looking for food and farming interns in 2016–2017. Internships and volunteer positions vary in hourly commitments. For more information, email volunteer@caff.org, or call (831) 761-8507.

If interested in volunteering for special events please get on our volunteer event notice listserve. Email us at volunteer@caff.org or call (831) 761-8507.

Community Bridges Meals on Wheels



1777-A Capitola Road
Santa Cruz, CA 95062
(831) 464-3180

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, which are located in Live Oak, Ben Lomond, Santa Cruz, and Watsonville. The centers offer a daily hot meal to adults 60 years of age and older.



Volunteer & Internship Opportunities

We rely on the generous support of hundreds of Santa Cruz volunteers to help deliver meals to homebound seniors and to serve in our dining centers. Please join us! Contact Volunteer Recruitment (831) 688-8840.

Homeless Garden Project

PO Box 617
Santa Cruz, CA 95061
(831) 426-3609 office



(831) 423-1020 farm
homelessgardenproject.org

CONTACT: Garden Director

PHONE: (831) 423-1020

EMAIL: info@homelessgardenproject.org

The Homeless Garden Project teaches the principles of ecological sustainability and cultivates community by bringing together people from all walks of life in the beauty and security of our 2.5 acre certified organic farm. We also offer transitional employment to adults who are homeless through our farm-based enterprises. The farm is located on Shaffer Road, off Delaware Ave, and operates Tuesday–Friday, 9am–2pm, with occasional Saturday activities.



Volunteer & Internship Opportunities

We always welcome volunteers and interns. There's plenty of work at the farm on various tasks, including preparing beds, weeding, planting, and harvesting. Other opportunities include preparing and/or staffing our plant sales, doing crop evaluations, nutritional cooking at our farm kitchen, graphic arts, volunteer coordination, office work, and assisting in fundraising. Internships are generally 12–15 hours a week, no limits on volunteering.



La Manzana Community Resources/Nutrition Programs



521 Main Street,
Watsonville, Ca 95076
(831) 724-2997

communitybridges.org/lmcr/

CONTACT: Celia Organista

EMAIL: Celiao@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.



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 him/her-

self attending fairs and festivals on the weekends. Bi-lingual, bi-cultural students are especially encouraged to apply. An intern can expect to work anywhere from 10–30 hours a week depending on availability and the Nutrition Program selected. Please contact Isabel Estolano-Franklin at (831) 724-2997 x 205 or by email: Isabele@cbridges.org.

Central Coast School Food Alliance (CCSFA)/Farm to School Network

(831) 359-8861

cafarmtoschool.org

CONTACT: Tim Galarneau

EMAIL: tgalarne@ucsc.edu

CCSFA is a collaborative initiative started in February 2010 to serve our kids fresh and wholesome food at schools within the tri-county region of Santa Cruz, San Benito, and Monterey Counties. We imagine a food system where young people will thrive with access to nutritious foods in an active community working together to bring about healthy change.

CCSFA's goals include providing the education and nutrition needed to ensure every child the opportunity to grow up healthy and successful, and creating school food programs that focus on healthy, fresh, culturally appropriate meals. We serve as the Central Coast lead for the CA Farm to School Network.



Volunteer & Internship Opportunities

UCSC students can get academic credit to intern and work on regional school food efforts. Build your skills, deepen connections, and be part of creating a healthy school environment for children. For volunteer and internship opportunities contact Tim Galarneau (see above).

Second Harvest Food Bank Santa Cruz County



800 Ohlone Parkway
Watsonville, CA 95076
(831) 722-7110

thefoodbank.org

Second Harvest Food Bank Santa Cruz County provides food to 54,000 people a month through a network of food pantries, soup kitchens, homeless shelters, and other programs and non-profits. Second Harvest staff is a leader in healthy food provision (more than 60% of food distributed is fresh produce), outreach programs to educate and activate the public around community hunger and food insecurity issues, bilingual nutrition education programs to ensure clients have the information they need to make healthy choices, and bilingual Cal-Fresh (SNAP) outreach and application assistance. We are also involved with advocacy for improved hunger and nutrition policies.

Those needing food should call the Community Food Hotline:
(831) 662-0991

For information on year-round food drives and special events, contact Bly Morales (831) 722-7110 ext 226, bly@thefoodbank.org

For updates on hunger and nutrition policy efforts, contact Joel Campos at (831) 722-7110 ext 222, joel@thefoodbank.org



Volunteer & Internship Opportunities

Help is needed with food sorts, food drives, work on the Community Food Hotline, bilingual nutrition education and outreach, policy advocacy, data/evaluation project, office work, etc. For opportunities, call our Volunteer Services Manager Danny Robles at (831) 722-7110 ext 205, danny@thefoodbank.org.

United Way of Santa Cruz County



Go For Health!

4450 Capitola Rd, Ste 106
Capitola, CA 95062
(831) 465-2207

unitedwaysc.org

CONTACT: Megan Joseph

EMAIL: mjoseph@unitedwaysc.org

Go for Health! is a collaborative of over 150 agencies addressing childhood obesity in Santa Cruz County and working in partnership for improving health and wellness.

GO FOR HEALTH!'S VISION:

All children in Santa Cruz County will be physically fit through healthy eating and regular physical activity.



Volunteer & Internship Opportunities

Go for Health and its partners are looking for motivated interns for moving the health and wellness agenda forward. Activities will include policy advocacy, community building, event planning, and research and implementation of Go For Health objectives.

Contact: Megan Joseph, Director of Community Organizing
email: mjoseph@unitedwaysc.org

Food Matters

Facts for the heart, mind and stomach of the reader



Biodiversity

- Over 75% of the planet's agricultural biodiversity has already been lost.
- 90% of the crop varieties that were grown a century ago are no longer commercially produced.
- 9 crops supply 75% of the world's food, and 3 crops provide 50%.
- 1/2 of the vegetable servings eaten in the US in 1996 came from only 3 vegetables: lettuce (mostly iceberg), potatoes and tomatoes.

Food Miles and Global Warming

- Global warming is already underway. Temperatures in Antarctica

have risen 2.5° C in the last 50 years—causing the recent collapse of two ice shelves over 1,000 square miles in area—and the North Pole melted last year, for the first time in 50 million years.

- The global food system is one of the single most important causes of increased greenhouse gases; in the US it accounts for almost a fifth of the nation's energy consumption.
- Per capita, the US uses more energy for food production, processing and distribution than Asia and Africa use for all activities combined.

- The typical plate of food in the US has traveled 1,500 miles from source to table, 22% more than in 1980.

Water Pollution, Waste and Erosion

- Irrigation practices in the US are so wasteful—accounting for a full 2/3 of all groundwater used!
- Hog, chicken and cattle waste has polluted 35,000 miles of rivers in 22 states and contaminated groundwater in 17 states.

- Since World War II, 37% of the world's cropland has been eroded and topsoil is currently being destroyed 17 times faster than it can be regenerated.

Genetic Engineering

- The impacts of GE documented so far include damage to vital organs and the immune system, increased pesticide resistance in insects and weeds, and DNA transfer to non-engineered varieties.
- 75% of all GE crops worldwide are grown in the US.
- The claims that genetically engineered seed would reduce pesticide use have proven false: for most commercial crops, pesticide use has not decreased and for some crops it has actually increased!

Global Food and Human Health

- The US Surgeon-General reports that almost 2/3 of Americans are now significantly overweight (compared with 55% in the early 1990s, and 46% in the late 1970s), and the proportion is rising steadily. Each year, the obesity epidemic costs the medical system \$117 billion in bills and causes 300,000 premature deaths.
- 3/4 of all antibiotics used in the United States are for livestock, mostly in the absence of disease—this has the effect of increasing pathogenic antibiotic resistance.
- Despite the prolific use of antibiotics, factory farms and meat processing plants are breeding grounds for bacteria like *E. coli* and salmonella. Salmonella cases have doubled since 1980, and similar increases are reported for other food borne bacteria.

Chemicals

- In California, use of carcinogenic pesticides increased 127% between 1991 and 1998, while reproductive and developmental toxicants, groundwater contaminant and acutely toxic pesticides increased as well.
- Globally, pesticides kill 20–40,000 farmers each year.
- The documented health effects of pesticide exposure include: leukemia, brain tumors, prostate cancer, sterility, birth defects, damage to the immune system, and cognitive disorders such as impairment of memory and psychomotor speed, anxiety, irritability and depression.
- These chemical inputs simply aren't working as predicted: in the U.S., the quantity of crops lost to pests has increased 20% since the introduction of pesticides, and \$40 billion a year is now spent on pesticides to save an estimated \$16 billion in crops.

Disappearance of Farming as a Livelihood

- While 40% of Americans were employed in farming in 1910, today that figure is less than 2%, and the number of farmers in the US has declined by 65% since 1950.
- Family farmers in the US typically lose more money than they make—their average income declined by over 60% between 2000 and 2001 alone.
- Farmers' prospects are so bleak that in many regions, suicide has become their leading cause of death.

Global Food and the South

- The world already produces more than enough to provide a healthy

diet for everyone on the planet. The problem is not that there is a food deficit, it is the unequal distribution of food and the control of food by profit-driven corporations that leads to world hunger.

- There are currently 840 million people in the world who are hungry.
- Largely because so many farmers in the South have been pulled from the land, there are now 20 more Third World cities with populations over 10 million than there were in 1970.

Centralization

- A handful of massive agribusinesses now dominate farming: the largest 6% of farms currently captures almost 60% of all farming revenue.
- Nine companies sell 90% of the world's pesticides and in the US, four companies slaughter 80% of all cattle.
- The top four wholesalers control almost half of the market for Florida tomatoes, and the top two account for three quarters of all fresh-cut salad sold in supermarkets.
- This concentration gives farmers fewer and fewer places to sell their harvests by enabling powerful middlemen, such as wholesalers and supermarkets, to squeeze out all of the profits. By 1990, only 9 cents of every dollar spent on domestically produced food in the US went to the farmer, while middlemen, marketers and input suppliers took the rest.

{ These facts were taken from the International Society for Ecology and Culture's local toolkit factsheet, which can be found at www.isec.org.uk/toolkit/factsheet.html#1 for more information. }

Retailers & Restaurants in Santa Cruz

Retailers

El Salchichero

402 Ingalls Street
Santa Cruz, CA 95060
(831) 423-6328

Food Bin

1130 Mission Street
Santa Cruz, CA 95060
(831) 423-5526

New Leaf Community Markets

13159 Hwy 9
Boulder Creek, CA 95006
(831) 338-7211

1210 41st Avenue
Capitola, CA 95010
(831) 479-7987

1134 Pacific Avenue
Santa Cruz, CA 95060
(831) 425-1793

6240 Highway 9
Felton, CA 95018
(831) 335-7322

1101 Fair Ave
Santa Cruz, CA 95060
(831) 426-1306

Shopper's Corner

622 Soquel Avenue
Santa Cruz, CA 95062
(831) 429-1804



Staff of Life Natural Foods Market

1266 Soquel Avenue
Santa Cruz, CA 95062
(831) 423-8632

Restaurants/Cafés

Bantam

1010 Fair Ave.
Santa Cruz, CA 95060
(831) 420-0101
Pizza, salads, local, organic

burger.

1520 Mission Street
Santa Cruz, CA 95060
831-425-5300
Burgers/salads/pizza/beer

The Buttery

702 Soquel Avenue
Santa Cruz, CA 95060
831-458-3020
Bakery/deli

Café Brasil

1410 Mission Street
Santa Cruz, CA 95060
(831) 429-1855
Brazilian

Café Gratitude

103 Lincoln Street
Santa Cruz, CA 95060
(831) 427-9583
Vegan

Charlie Hong Kong

1141 Soquel Avenue
Santa Cruz, CA 95062
(831) 471-2609
Asian street food

Companion Bakeshop

2341 Mission Street
Santa Cruz, CA 95060
(831) 252-2253
*Organic bakery, local products,
organic coffee*

Dharma's

4250 Capitola Road
Capitola, CA 95010
(831) 464-8638
Organic vegetarian

Discretion Brewing

2703 41st Ave
Soquel, CA 95073
(831) 316-0662
Organic beer and farm-to-table food

East End Tap Gastropub

1501 41st Ave
Capitola, CA 95010
(831) 475-8010
Brewpub and dining

Engfer's Pizza Works

537 Seabright Ave
Santa Cruz, CA 95062
(831) 429-1856
*Organic
Gluten-free pizza available*

Geisha Sushi

200 Monterey Ave, Ste. 3
Capitola, CA 95010
(831) 464-3328
Japanese

India Joze

418 Front Street
Santa Cruz, CA 95060
(831) 325-3633
*Pan Asian/California
fresh fusion*

Kelly's French Bakery

402 Ingall's Street
Santa Cruz, CA 95060
(831) 423-9059
Café/bakery/deli

Laili Restaurant

101B Cooper Street
Santa Cruz, CA 95060
(831) 423-4545
Silk Road cuisine

Malabar Café

514 Front Street
Santa Cruz, CA 95060
(831) 458-3023
Sri Lankan/vegetarian

Michael's on Main

2591 Main Street
Soquel, CA 95073
(831) 479-9777
New American

Mobo Sushi

105 S. River Street
Santa Cruz, CA
(831) 425-1700
*Japanese/California
sushi*

O'mei

2316 Mission Street
Soquel, CA 95060
(831) 425-8458
Chinese

Penny Ice Creamery

913 Cedar Street
Santa Cruz, CA 95060 &
820 41st Ave.
Santa Cruz, CA 95062
Organic ice cream
(831) 204-2523

Planet Fresh

1003 Cedar Street
Santa Cruz, CA 95060
(831) 423-9799
*World wraps/
multicultural burritos*

Ristorante Avanti

1917 Mission Street
Santa Cruz, CA 95060
(831) 427-0135
Cal/Mediterranean

River Café

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

Rosie McCann's

1220 Pacific Avenue
Santa Cruz, CA
(831) 426-9930
Irish Pub & Restaurant

Sabieng Thai Cuisine

1218 Mission Street
Santa Cruz, CA
831-425-1020
Thai

Santa Cruz Mountain Brewing

402 Ingalls Street # 27
Santa Cruz, CA 95060
(831) 425-4900
Organic brewpub

Saturn Café

145 Laurel Street
Santa Cruz, CA 95060
(831) 429-8505
Vegetarian/ American

Seabright Brewery

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

Soif Wine Bar

105 Walnut Avenue
Santa Cruz, CA 95060
(831) 423-2020
Small plates

Sala Thai

353 Soquel Avenue
Santa Cruz, CA
(831) 426-1214
Thai

The Abbey

350 Mission Street
Santa Cruz, CA 95060
(831) 429-1058
Coffee, snacks

Tramonti

528 Seabright Ave
Santa Cruz, CA 95062
(831) 426-7248
Italian

Walnut Avenue Café

106 Walnut Avenue
Santa Cruz, CA 95060
(831) 457-2307
American diner

West End Tap and Kitchen

334D Ingalls Avenue
Santa Cruz, CA 95060
(831) 471-8115
Brewpub and dining

Verve

1540 Pacific Avenue
Santa Cruz, CA 95060
(831) 600-7784
Also 41st Ave and
Bronson Street locations
Coffee, snacks

Vasili's

1501 Mission Street
Santa Cruz, CA
(831) 458-9808
Greek

Zachary's

819 Pacific Avenue
Santa Cruz, CA
(831) 427-0646
American

Sustainable Seafood at UCSC

Humans have been fishing for thousands of years, but in the last few decades we have created technologies that have allowed us to fish deeper, farther offshore, and more efficiently than ever. As a result, commercial fishing has caused dramatic fluctuations in fish populations that could lead to a total collapse in their numbers and thus damage the entire ocean ecosystem. As the demand for seafood continues to increase, the only solution to prevent the destruction of the oceanic environment is sustainable seafood.

What is sustainable seafood?

Seafood that is fished or farmed in a manner that does not jeopardize the long-term structure and function of that ecosystem.

How is our seafood caught today?

Seafood is either wild caught or farmed.

Farmed seafood is from aquaculture, the process of breeding, raising, and harvesting fish or shellfish in ponds, lakes, rivers, or the ocean. Half of the seafood currently eaten worldwide is farmed.

Wild caught seafood comes from commercial fisheries that use fishing methods such as purse seining, bottom trawling, long lining, and



gillnetting. Some of these methods result in significant bycatch and other environmental damage.

How does seafood production damage the environment?

Overfishing: To fish a body of water to an extent that it upsets the ecological balance of the ecosystem. It is reported that 75% of fisheries are fishing at or over capacity.

Bycatch: Accidentally capturing non-target species while fishing for a specific species. Fishing techniques can result in bycatch (and often death) of numerous non-target fish species, along with sea turtles, dolphins, sea otters, sharks, sea birds, etc.

Disruption of the natural ecosystem: Scientific research has found that bottom trawling is one of the most destructive types of fishing, as nets dragged along the ocean floor kill vast amounts of corals, fish, sponges, etc. Killing essential species of an ecosystem, such as coral, destroys entire habitats for other species.

Particle run-off: Aquaculture farms can generate various pollutants, including chemicals, pharmaceuticals, and runoff high in nutrients that affect surrounding environments and change their natural biochemical balance.

What is our campus doing?

UC Santa Cruz is committed to providing sustainable food products to students so they can enjoy delicious, fresh, and healthy meals.

In order to reach the Real Food Commitment's goal of 40% real food by 2020, signed by the Chancellor in 2011, the Food Systems Working Group has worked with UCSC Dining and a myriad of NGOs to find the most sustainable and local seafood sources. At least 50% of the seafood in the dining halls has been caught in an ecologically sound manner.

What can I do to help?

Each of us has the power to save our oceans and start a movement for ecologically sound seafood. Here are some ideas on how to get started:

Eat lower on the food chain. Species that are plentiful and lower on the food chain are able to reproduce quickly and sustain their populations. Lower food chain seafood includes sardines, anchovies, mussels, oysters, and wild Alaskan salmon.

continued on next page

Sustainable Seafood, continued

Learn about where your food comes from. One of the most effective ways to combat unsustainable and destructive fishing and farming methods is to become



familiar with where and how your seafood was harvested, and then make sustainable choices. Today, this can be easily accomplished through eco-labels and guides, which are designed to help us make informed choices about supporting sustainable food sources. Buying from fish markets that feature local fish caught with sustainable techniques is also a good way to support small-scale

fisheries and know exactly where your seafood is coming from!

Ask restaurants and supermarkets to provide sustainably sourced seafood. As consumers, we have the right to consume food that nourishes us and is sourced in a way that sustains the environment. Asking businesses to serve ecologically sound seafood will show that consumers care about the environment and support businesses that care about it too.

Get involved with the Food Systems Working Group! The Food Systems Working Group (FSWG) is a student led organization on campus that is working hard everyday to obtain healthy, ecologically sound, fair trade, and local food for UC Santa Cruz. The chance is here and now for you to start a movement for a sustainable food system! Email us at ucscfswg@gmail.com or call (831) 459-3675

Seafood facts:

- 93% of seafood consumed in the United States is imported annually
- 1/3 of seafood sold in supermarkets and restaurants is mislabeled
- Scientists believe that up to 90% of top predatory fish species, such as sharks, have been removed from the ocean due to commercial fishing

More information on sustainable seafood at these websites:

www.montereybayaquarium.org
www.fishwatch.gov
www.mdc.org

Student Food Assistance and Support at UCSC

Food security and assistance are a real challenge for many students and families affiliated with UC Santa Cruz. There are many programs and opportunities for you to get support when your budget is stressed and times are tough. For a list of Food Access Resources and information on programs such as CalFresh, see the Dean of Students website: deanofstudents.ucsc.edu/slug-support/gfi/resources.html.

Second Harvest Food Bank of Santa Cruz County works with Student Affairs and campus partners to ensure there are access points for support as well as support for Cal FRESH and other supplemental nutrition assistance programs (e.g., WIC and EBT). Access sites and resources include:

- CARE Food Snack Pantry at Hahn Student Services, Room 245. Open daily, 9 am–5 pm. Contact Carrie Canty from Student Affairs at (831) 459-1738 or Rosalinda Gallegos at (831) 502-7031. The CARE program also offers other forms of supplemental assistance from emergency FinAid to retail grocery cards through the Slug Support program.
- The Family Student Housing (FSH) Food Pantry serves the campus with fresh and dry goods, including organic produce from the CASFS/UCSC Farm. Pick-ups take place on the first and third Wednesday of the month from 4–6 pm at the FSH Food Pantry. Contact Allan Vander-Paas at (831) 459-4080 for more information.
- From fall through spring, the Food Systems Working Group organizes a weekly organic “pop up” produce stand in the Quarry Plaza with low-cost organic produce from the UCSC Farm and other local farms.
- The UCSC Farm & Garden Market Cart (see page 25) and the Farm’s Community Supported Agriculture (CSA) program accept EBT. The CSA program also offers limited-income shares at a reduced price. Both programs run from early June through October. Contact CASFS at (831) 459-3240 or casfs@ucsc.edu for details.
- (Offsite) There are weekly pick-up locations across Santa Cruz serving our community for food needs. Times and locations vary so call the CARE Program to inquire at (831) 459-4446.



Welcome to the Campus Gardens!

UC Santa Cruz students have been at the forefront of the organic gardening and farming movement for more nearly 50 years (see page 5). 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 to new support for student activities provided by Measure 43 (see pages 7 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 abundant opportunities for internships at farms and gardens at UCSC and in the surrounding community. Look through the guide for on-campus opportunities, or visit the Environmental Studies Internship Office, located in ISB 491, for information on enriching hands-on based learning internships. You can contact the internship office by sending an email to Chris Krohn, ckrohn@ucsc.edu, calling (831) 459-2104, or see envs.ucsc.edu/internships/



Alan Chadwick Garden



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 Appren-



*Chadwick
Garden
manager
Orin Martin*

ticeship 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. These products, along with fresh herbs, contribute to the market cart operated by students of the Apprenticeship in Ecological Horticulture through the Center for Agroecology and Sustainable Food Systems (CASFS).

How to get involved

- 2- and 5-credit internships are available through the Environmental Studies Internship Office (see Key Contacts)



- During summer and fall, students are invited to cut flowers alongside apprentices on Tuesday and Friday mornings
- Stop by any day between 8 am and 6 pm and take a look around

Key Contacts

- Damian Parr: (831) 359-8710, dmparr@ucsc.edu
- General CASFS information: (831) 459-3240, casfs@ucsc.edu, casfs.ucsc.edu
- Chris Krohn, Environmental Studies Internship Coordinator: (831) 459-2104, ckrohn@ucsc.edu

CASFS/UCSC Farm



How to find it

You can reach the Farm's main entrance from Coolidge Drive by following the gravel road that merges with the base of the bike path. You can also reach the Farm from the entrance across from the parking lot at PICA/The Village. 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 the Center for Agroecology and Sustainable Food Systems (CASFS), where research, education, and advocacy

based around sustainable food systems takes 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. A variety of crops can be grown in the 9 acres of tractor-cultivated fields, while 2 acres of orchards feature apples, pears, plums, kiwis, and persimmons. Additionally, the 1.5 acre hand-dug Farm Garden produces vegetables, herbs, and a wide variety of beautiful ornamental flowers.

The Farm and Chadwick Garden host the annual Apprenticeship in Ecological Horticulture. Participants in this six-month, full-time course, offered each year through CASFS and UCSC Extension, learn how to grow and care for organic vegetables, fruit, herbs, and flowers. From late spring through early fall, the apprentices operate a farmstand at the base of campus on Tuesday and Fridays from noon to 6 pm. You can learn more about CASFS and the Ap-

prenticeship at casfs.ucsc.edu. UCSC students can get involved at the Farm through classes, internships, and independent projects.

How to get involved

- 2- and 5-unit internships are available through the Environmental Studies Internship Office (see Key Contacts)
- A number of classes use the UCSC Farm as an "outdoor classroom" (see pages 22–23)
- Drop by any day between 8 am and 6 pm and take a look around

Key Contacts

- Damian Parr: (831) 359-8710, dmparr@ucsc.edu
- General: (831) 459-3240, casfs@ucsc.edu, casfs.ucsc.edu
- Chris Krohn, Environmental Studies Internship Coordinator: (831) 459-2104, ckrohn@ucsc.edu

Kresge Garden



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 Piazzetta.

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, helped a dedicated student replace the garden fence and delineate beds.

A garden renaissance began around 2007 when, through dedicated work of students, alumni, staff and faculty, the Kresge Garden Co-op was founded. That same year 15 apple and pear trees were planted as a part of the Edible UCSC project, in which 80 fruit trees were planted across the campus gardens. Today the Kresge Garden Co-op is a model of multi-generation mentoring, social permaculture, personal empowerment, art, consensus-oriented decision making, and a stronghold for deep nature connection.

Niche

Thanks to its location next to the Porter Meadow, the quiet setting of the Kresge Garden makes it easy to compare a natural ecosystem to a managed agroecosystem. Native plant hedgerows adorn the garden's edges, bobcats and Redtailed Hawks are known to visit often, and permaculture design has informed the



structure of the space. The Garden Co-op also has a strong connection to World Café gatherings at Kresge, supplying food and flowers for a communal dinner each week.

How to get involved

- Attend our Sunday workdays from 10 am – 12 pm
- Become a working or core member in the garden co-op
- Contact the ENVS Internship Office to sign up for a 2-unit internship Fall, Winter, or Spring
- Teach a Student Directed Seminar, or lead a Education for Sustainable Living Program (ESLP) section in the garden (see page 23 for info on ESLP)

Key Contacts

- See kresge.ucsc.edu/commonground/activities/garden-coop.html for general information on meetings and garden hours
- Email the co-op at garden-coop-core@googlegroups.com
- Information on 2-unit internships: David Shaw, daveshaw@ucsc.edu



College Eight Garden



How to find it

The garden is located to the west of the College Eight 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 since then.

Niche

With majestic views of Wilder Ranch State Park and the ocean beyond, the College 8 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 College Eight Garden Internship Course (CLEI 90), offered every quarter
- Come in, take a look around, and try one of the fresh figs, apples, or plums
- Contact the Student Environmental Center (see page 11) to learn about community work days

Key Contacts

- c8garden@ucsc.edu
- See the College 8 Garden website, sec.enviroslug.org/college-eight-garden.html

Family Student Housing Garden

How to find it

Just across the pedestrian bridge from College 8 is Family Student Housing (FSH), where you’ll find the FSH Garden located on the 600 Loop on Koshland Way (off of Heller Dr.).

Niche

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

How to get involved

- To volunteer or just get your hands in the dirt, call our Family Services Coordinator, (831) 459-4080

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 donated 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 Shortcourse in 1999.

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 Foundational Roots Garden was started in the fall of 2003—both as an edu-

cational experience and to provide food for PICA meals—and has been kept in top-notch shape by a stream of dedicated students.

Niche

Perhaps more than any other student garden on campus, the Foundational Roots Garden shows how integral a small-scale horticultural area can be to a community of people. Students living in PICA work together within the twists and turns of the garden, and the fruits, vegetables, and herbs they grow contribute to community meals every Tuesday—Thursday.

Compost bins, an herb spiral, permaculture areas, and a propagation center are maintained in the adjacent A-quad, making for a thriving agricultural system. And even if you don't live in PICA, you can still become a part of the community by taking part in Saturday work days.

How to get involved

- Apply to live at the Village and select PICA as your choice of themed housing options
- Come out every Saturday from 10 am–2 pm to take part in a community work day at the Foundational Roots Garden

Key Contacts

- PICA: pica@ucsc.edu
- pica.ucsc.edu
- Information on 2-unit internships: David Shaw, daveshaw@ucsc.edu





How to find it

Located on the walking path up to College 9/10, right across from the Student Health Center, this is the newest garden on campus.

History

Planning and construction for this new college community garden project began in 2013 with the help

of Colleges 9/10 students, and the fence, shed, irrigation and pathway construction began in spring 2016.

Niche

The Colleges Nine and Ten garden reflects our commitment to the themes of “International and Global Perspectives” and “Social Justice and Community,” respectively. We seek

to create a space that celebrates and recognizes ethnobotanical knowledge, culturally diverse foodways, and indigenous resource management. The Colleges Nine and Ten garden will 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

• CLNI 70: Colleges 9 & 10 Garden Club

Colleges Nine and Ten offer various opportunities to be involved in our new campus garden as well as our food justice efforts in Watsonville. Please contact Provost Flora Lu for more information (floralu@ucsc.edu). Information on 2-unit garden internships: David Shaw, dave-shaw@ucsc.edu

Key Contacts

- David Shaw, daveshaw@ucsc.edu, floralu@ucsc.edu, c9c10garden@google-groups.com
- collegenine.ucsc.edu/getinvolved/garden_club_class.html



How to find it

Located within Oakes College, across from the Provost’s House and above the West Field.

History

After a long fallow period, groundskeeper John Palochak brought the garden back to life in 1997, planting herbs and ornamentals. The garden remained in this state until the planting of pear and apple trees as part of the Edible UCSC project in

2007. In 2009, two students working with the Student Environmental Center obtained materials for the garden and laid the foundation for a 2-unit course that began in Fall Quarter 2009.

Niche

The students involved with the Oakes Garden have ideas for a design that blends ecological and cultural connections into both its design and maintenance.

The planned design of the garden involves fall, winter, and spring 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.

How to get involved

- Contact the Oakes Garden crew

Key Contacts

- oakes-garden-core@google-groups.com

Stevenson Garden

How to find it

With its location on the Stevenson Knoll, this garden provides majestic views of Monterey Bay and the city of Santa Cruz.

History

Path to a Greener Stevenson (PTAGS), a student sustainability organization, opened the Stevenson Garden in the spring of 2011. Our initial goal was to create a learning space to bring the Stevenson community together and to promote sustainability within the college. Students wrote grants and acquired funding from the Campus Sustainability Council and the Stevenson Student Council that paid for our water source, fence, tools, shed, and starts, which were planted in May of 2011 by the very first Stevenson Garden class. This class was taught by faculty member Dave Shaw who took on a group of 25 students to put this project into action, and to

give the East side of campus its first college garden!

Though the garden class did not receive funding for 2011–2012, the Stevenson community proactively came together to keep the garden going, replanting and tending to the crops during the summer break months.

Niche

A student internship program was developed in summer 2011 through collaboration with the Environmental Studies department and Stevenson College. Today the interns are the primary stewards of the garden.

In the winter 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 our garden.

In 2013 and 2014 we had interns and volunteers who worked on digging and planting more beds, organizing public work parties, celebrations, and workshops, and maintaining and enhancing the physical space of the garden. You are welcome to join us in our efforts to develop and maintain the garden!

How to get involved

- Enroll in Stevenson 16 (fall) or our student directed seminars (spring)
- Join the Stevenson Community Garden group on Facebook for updates and announcements
- Path to a Greener Stevenson (PTAGS) welcomes new people to join and get on board with the campus sustainability movement. Check out Path to a Greener Stevenson on Facebook for updates

Key Contacts:

- Stevenson Garden group, stevensongarden@gmail.com
- Blake Redding, residential education, bredding@ucsc.edu
- David Shaw, faculty mentor, daveshaw@ucsc.edu



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! In the time since it was created, the Life Lab model has been applied in numerous school gardens in Santa Cruz County and beyond.

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 3,500 students. Life Lab staff also train more than 300 educators at the Garden Classroom each year through workshops and consulting.

Student interns learn how to lead preschool–middle school students through garden-based science lessons, and the Life Lab Garden Classroom has many resources for doing so. A chicken coop, numerous

composting examples, an herb garden, a visible bee colony, and shade-providing avocado and walnut trees are just the beginning.

Educating the next generation of gardeners, Life Lab continues to make the natural world accessible to youth from all backgrounds.

How to get involved

- Internships are available through the Environmental Studies Department during the academic year
- 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
- For general inquiries—
John Fisher, Director of Programs and Partnerships: (831) 459-5395, gardendirector@lifelab.org



Gardening, Farming & Food System Events

2016-17 Activities for Students and the Community

Sustainability Tent/Zone at the OPERS Fall Fest

Tuesday, September 20, 2016

2 pm–6 pm, OPERS East Field

The Food System Working Group (FSWG) co-hosts the Sustainability Tent/Zone at the annual OPERS Fall Fest. The event allows the community to come together to celebrate the launch of the school year and explore all the multi-faceted ways in which students can get engaged with activities, clubs, internships, and more! We are planning a more spacious lay-out with outdoor space for more interactive displays.

Qualifying groups that are linked with sustainability, social justice, and conservation and stewardship efforts will have tables and chairs supplied (all fees instituted this year for the event are covered by FSWG and Measure 43). See casfs.ucsc.edu/news-events/events/ for more details and a link to a tabling registration form.

Harvest Festival

Sunday, September 25, 2016

11 am–5 pm, CASFS/UCSC Farm

Don't miss our annual harvest celebration, free for UCSC students! See page 24 of this guide and casfs.ucsc.edu for details.

Strawberry & Justice Festival

May 2017 at the CASFS/UCSC Farm

(date and time to be finalized in winter 2017; see page 24 of this guide for details)

Free Seed Exchanges

The Demeter Seed Library and FSWG want you to plant seeds of change. Come to one of our seed exchanges and celebrate biodiversity! We will be offering free, locally adapted, organic seeds to you. We only ask that you try to save seeds from at least two plants you borrow. Come learn about seed saving, connect with good people, and talk about other fun do it yourself activities like fermentation and propagation. You can also set up an appointment to meet with us at the seed library (located at Oakes College) to check out some seed!

If you are interested in learning more about the seed library and seed saving visit our social networking site seedlibraries.org. For more information "like" us at www.facebook.com/DemeterSeedSavingProject, or contact us at demeterseedlibrary@gmail.com. Read more about seed saving projects at www.seedlibraries.org.

Friends of the UCSC Farm & Garden/CASFS Workshops and Events

The Friends of the UCSC Farm & Garden works with members of the Center for Agroecology & Sustainable Food Systems (CASFS) to offer a series of workshops and other events each year. These include –

- Fruit tree care and gardening workshops, January – October
- Harvest Festival, September 25, 2016
- Spring Plant Sale, May 6 and 7, 2017
- 50th Anniversary celebration events taking place throughout 2017

For a 2016–2017 schedule of gardening, farming, and food system activities, see the CASFS website at casfs.ucsc.edu.

Note that Measure 43 funds are available to help cover the cost of workshops and classes. Send email to: tgalarne@ucsc.edu for more information.



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 Tim Galarneau, Campus Food and Garden Guide advisor, at tgalarne@ucsc.edu or call (831) 459-3248 and leave a message.

Food Systems Learning Journeys



This series of low-cost field trips, classes, and student activities features experiential and hands-on learning that connects students with their local food system. Recent Learning Journeys have included bike trips to local farms and sustainable fisheries, a goat dairy and cheese-making operation, classes in baking, and workshops for planting and seed-saving. Food-filled educational tours to local bakeries, ice creameries, wineries, and pizza parlors were particular crowd favorites!

Food System Learning Journeys are offered in partnership with the OPERS Recreation Department during Fall, Winter and Spring Quarters. For more information, see the OPERS Recreation Department website at ucscrecreation.com or pick up an OPERS catalogue.

Note that Measure 43 funds are available to help cover the cost of Food System Learning Journeys. Send email to the FSWG student leaders: ucscfswg@gmail.com for more information or see the Farm to College section of the CASFS website, casfs.ucsc.edu.

Maui Wowie 2017 Alternate Spring Break: Agroecology & Island Food Systems

Join other students on a once-in-a-lifetime adventure of learning and community on Maui for your 2016 spring break. Through hands-on opportunities participants will explore tropical plant ecology, traditional taro production, and cultural food ways at four sites across the island. You will also adventure on land and sea to explore different ecosystems and marine life. Like FSWG's Food System Learning Journeys, you can sign-up online in Fall Quarter 2016. For more information contact Tim Galarneau, tgalarne@ucsc.edu or (831) 459-3248, or see recreation.ucsc.edu.



UCSC students and instructors at an overlook for the beautiful Iao Valley on Maui during the 2015 Maui Wowie trip.

Launching the 2017-2020 Campus Sustainability Plan and advancing the UC Global Food Initiative

Join staff, faculty, and student peers in the development of the multi-year UCSC Campus Sustainability Plan. From food systems, education, and waste to transportation and green building, there are opportunities to share your voice.

Learn more about student fellowships and active committees working across curriculum, research, and public service to advance sustainable and just solutions that face our food system through the Global Food Initiative (GFI).

Look inside the guide for contacts for the Sustainability Office to GFI leadership on our campus to get involved!



Get engaged in the campus & across the system!