

UC Santa Cruz

News & Notes of the UCSC Farm & Garden

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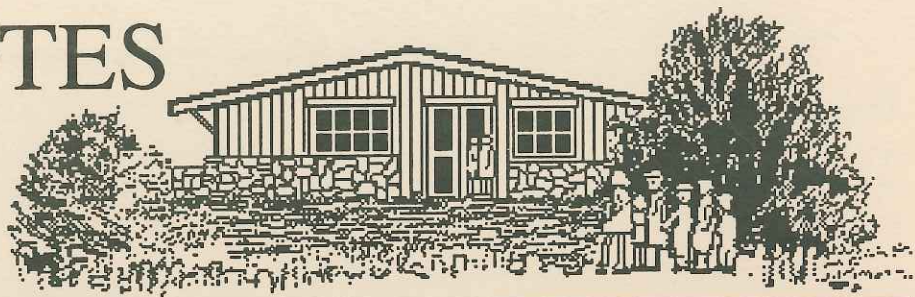
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NEWS & NOTES

*of the UCSC FARM
and GARDEN*



Issue 49

November, 1989

Louise Cain, Editor

FOUR STAR EVENTS



I. Our Annual Holiday Tea and Sale

Date: Sunday, December 3 Time: 2:00—4:00

Place: The Darling House
314 West Cliff

The Darlings will welcome us back to their Mission Revival home to open the festive season. Come and enjoy good Friends, tea-time refreshments, and the chance to stock up on holiday gifts: our herb-wine vinegars and accompanying Friends' recipe cards, dried flower wreaths, warm sweat shirts, tote bags, kitchen-garden aprons, notecards, and more.

II. Winter Pruning of Fruit Trees

Date: Saturday, January 13 Time: 10:00—1:00

Place: Louise Cain Gatehouse at the Farm

Jim Nelson, though he has resigned as Farm Manager, is still one of our best Friends and will return to the Gatehouse to share his pruning expertise with us. In past years there have been so many questions that our crowd has lingered until 1:00 P.M.. Jim has generously agreed to stay until that hour again.

III. Physical Planning Proposals for the Lower Campus

Date: Saturday, February 10 Time: 10:00—12:00

Place: Louise Cain Gatehouse at the Farm

Exciting developments for both the Farm and the Arboretum hinge on the outcome of proposals now on Chancellor Stevens' desk, submitted by a Special Task Force chaired by Professor Jim Pepper. Boundary adjustments and a joint land-use plan, including common access to both the Farm and the Arboretum from upper High Street, are addressed in the report. Professor Pepper, a lively speaker and one of our Friends, will bring us up to date on this important proposal.

IV. The French Intensive Method: History and Update

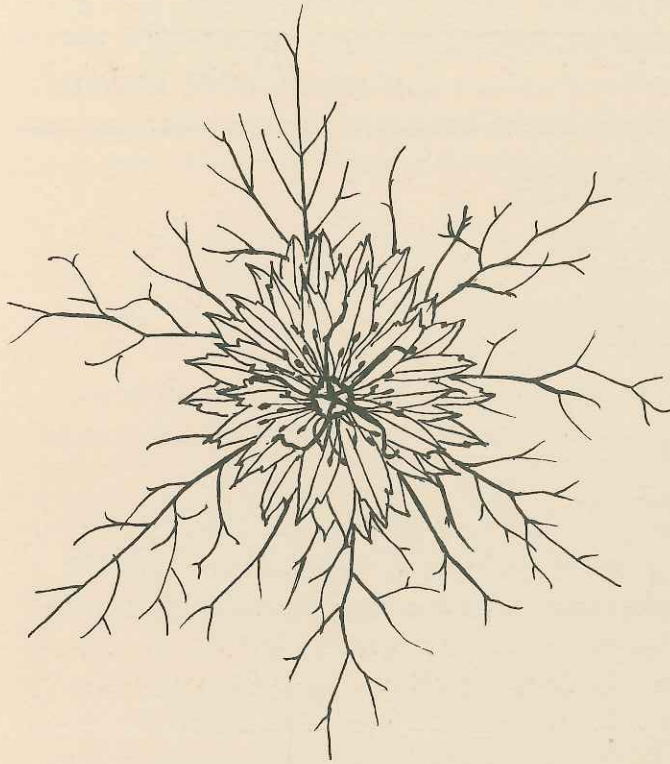
Date: Saturday, March 10 Time: 10:00—12:00

Place: Louise Cain Gatehouse at the Farm

Orin Martin, our Garden Manager, has requested this one—and every time Orin speaks, it is a sell-out! You won't have to be a double-digger in your garden to enjoy and profit from this program.

You Can Plant Spring Annuals Now!

Absorbed in the pleasure of growing splendid, hard-to-obtain old fashioned perennials that Orin Martin and the apprentices propagated and made available to us in past plant sales, some of us among the Friends have planted them exclusively, overlooking the color and bewitchment of annuals of special charm. Happily, Beth Benjamin, one of our new Board members, offers us an immediate action plan for our garden.



Love-in -a-Mist

Let me introduce some of my favorite flowers.

First let me speak of **Shirley Poppies**: I can't imagine an April garden without the silky petals in glowing shades of pinks, rose, red, and white nodding above their hairy buds. Some single, some double-ruffled, all are fabulously attractive to honeybees who collect the golden pollen each morning.

Nigella: called Love-in-a-Mist when it blossoms and Devil-in-a-Bush after it drops its sky-blue petals and the ovary develops into a striped pod with twisty horns—how can anything this sturdy and undemanding look this delicate? Adapting to sun or shade, sown thickly or thinly, in sand or clay, it always seems to succeed and reseed itself again.

Sweet Peas and Linaria: a combination that Alan Chadwick took much pleasure in sowing every Fall. The fragrant ruffles of pastel sweet peas twining up a fence with the dainty throats of fairy snapdragons in a swath in front were a familiar sight each spring at the UCSC Garden on the hill.

Larkspur: spikes of pink, white, lavender, salmon and striking deep purple/blue are a wonderful addition to bouquets and are used often as a dried everlasting.

Cornflowers: also called Bachelor's Buttons, their bright blue thistle-like heads are often grown as a summer flower, but by far the best performance comes with wintered-over plants.

Agrostemma: known as Corn Cockle or Rose of Heaven, the three foot long slender stems with gray-green foliage wave in the breeze in full sun or semi-shade. The pointed buds unfurl into lilac-rose cups, each petal marked with a line of dots and dashes that disappears into the throat.

What all these delightful annuals have in common is that their ideal cultural conditions are perfect for the gardening climate here in Santa Cruz County and the Bay area. They all do best sown directly in place in ordinary garden soil in late Fall. The seedlings will germinate in a week or two: don't ignore them if weather should be hot enough for the soil to dry out, but in a normal year they won't need much pampering. Once they are up, the natural rainfall will be enough.

The seedlings will grow slowly over our mild winter, looking rather bedraggled, but making good strong root growth. Once the days begin to lengthen in February, often long before the soil has ceased being mud, the plants begin to shoot new tops. The cool weather of early spring prolongs the stage of bud development, producing longer stems and much larger flowers for a long period of time. They will be fully in bloom for weeks before we need to water them at all, a boon to gardeners trying to be water-conservative.

Many of these annuals will stop forming buds as the temperature gets hot, and you can pull them out and plant the late summer heat lovers like cosmos and zinnias in their place. You can be picking bunches of flowers about the time you are ready to plant the main vegetable garden outdoors, and all without using any extra water!

Seeds of all these varieties are available by mail from Shepherd's Garden Seeds, 6116 Highway 9, Felton, CA 95018

—Beth Benjamin

Future Directions for the Gatehouse

We asked Director Stephen Gliessman, prior to the fifth anniversary celebration at the Louise Cain Gatehouse, for permission to print his comments on the future of the Gatehouse made on that occasion. The following remarks, excerpted from the manuscript of his talk, deal with future directions for the Gatehouse.

"What can we look forward to for the Gatehouse? I look forward to seeing the vision so many of us have had for the Gatehouse truly becoming a visitor center. We are being visited a lot. School groups, foreign visitors, farmers, gardeners, researchers all come, and it has been our goal to have a place and a program to receive and inform these visitors. What does this entail?

First, establishing a Docent Program, spearheaded by the Friends. The Educational Foundation of America grant we just received will hire a person to help coordinate it. Life Lab will work with us, especially the children's component. The Agroecology Program's new Public Information Committee, currently chaired by Kima Muiretta, is designed to be an active and effective line of communication with the Friends and the Docent Program.

Second, we want people who visit the Program to go away with something: information, sweatshirts, vinegars, etc... The Gatehouse will become a place for those things to be on display.

Third, we will use the Gatehouse as a place to organize the people and materials that will form this system of outreach to the public. We will complete the improvement needed to make this happen, both at the Gatehouse and elsewhere at the Farm.

Fourth, the Friends will be able to use the Gatehouse to continue spearheading the wonderful set of outreach activities they already have going on: apple tastings, public lectures, a booth at the county fair, etc., and many more things will be possible.

Fifth, there are exciting possibilities to improve access to the Gatehouse due to recent developments in the Inclusion Area D to the south of the Farm. A road is proposed for access to the Arboretum, the Farm, and new housing, along with a possible re-routing of the bike path outside the Gatehouse. This could mean improvements of the current gravel roadway. More on this soon.

Sixth, the Friends will continue to lend a hand on the many other projects and improvements of our facilities and programs, continuing to improve our outreach to the diverse publics we serve."

A Response to Steve Gliessman's Message

The Friends' initial hope five years ago for the Gatehouse was that it would become a Visitors' Center! Our thoughts were modest. We envisioned several comfortable chairs around the potbelly stove, a desk, a phone, a small library. We built the ramp around the side of the Gatehouse and the pergola over the back patio for children to congregate while their teachers would be inside making arrangements for a docent-led trip.

During the first few months, we opened the Gatehouse every Saturday for visitors, and we took turns awaiting them.

At that time, the infrastructure to make that a reality was not present, but other activities found a good meeting place in the Gatehouse: Friends' and Agroecology committee meetings, the semi-weekly classes of the Apprentice Program, the monthly public events scheduled by the Friends, a reception center for the IFOAM visitors to the Farm, and, recently, a place for the Life Lab program to conduct meetings with teachers in school systems.

The Louise Cain Gatehouse became a multi-use building, and that has been a pleasure. It is interesting that in the fifth year of its operation we are returning to the original vision of its function.

The Friends are ready to help the Agroecology Program do so, realizing that the needs of other parts of the Agroecology complex must be met in the Gatehouse until other satisfactory space is provided.

Notations on Large and Small Subjects

A Salute to our Three Prime Fall Programs: the Annual Apple Tasting, Celebration of the Fifth Anniversary of the Gatehouse, and the Wreath Making Workshop. Well over 200 participants were delighted, including the hard-working helpers who made these events so memorable.

County Fair Award: The Agroecology Program and the Friends won a ribbon and a \$25.00 check at the County Fair for their exhibit. Bob Barnhart, Graydon Livingston, Kima Muiretta and Marilyn Fenn are to be congratulated for setting it up.

Vinegars Galore: Two recent bottlings by our new Vinegar Lady, Paula Faris, and her crew of volunteers, can be yours at the Holiday Tea and Sale. The herb-wine varieties, selling for \$3.00 a bottle or \$24.00 for a case of twelve, will include: basil (red and white), dill (red and white), tarragon, cilantro, garlic-basil, Italian herb, and elderberry. Cayenne is off the list this year. If you need vinegars sooner than December 3, you will find them at Stapletons, Community Foods, and The Cheese Connection. Phone Paula Faris for further information (458-1389).

Ave atque Vale: Saddened as we are by Jim Nelson's resignation as Farm Manager after twelve years, we look forward to his return to us as speaker on January 13. Jim's service to the Friends has been never-ending.

A New Farm Truck: Our old pickup truck, frequently overloaded, was a hazard to Apprentices and staff. Thanks to a concerned anonymous contributor to the Friends of \$10,000.00, supplemented by \$6,000.00 more that has been released from the Harry O. Warren bequest, the Farm is the proud possessor of a first-class ten-foot flat-bed vehicle with a load capacity of up to nine tons and also dump capability. Uses will include moving of produce, manure, and miscellaneous heavy hauling.

Top Year for Produce Sales: Lynn Garling, Coordinator of Apprentices, informs us that 1989 marks the most successful year ever for the sale of Farm and Garden produce: \$52,609.65. Of this, 47% was from wholesale sales, and 63% from market cart purchases—by you and me and the growing number of buyers waxing healthy and happy with organic vegetables, fruits, and old-fashioned bouquets.

Ten Second Year Apprentices: Because the produce sales hit an all time high, more of the proceeds can remunerate the Apprentices for their services from October 1 to June 30, a longer period than in the past. Of this year's sterling group of 30, we congratulate the following 10 chosen: Gary Crandall, Betta Donahue, Eric Johnson, Garth Kahl, David Newfeld, Norman Stolzoff, Frank Tozer, Kurt Waldenberg, Dorcas Wedmore, and Ken Bunzel.

Weekly Apprentice Classes Open to Friends: At 2:00 P.M. on most Wednesdays, there will be Apprentice classes at the Farm Center Building on subjects ranging from asexual propagation to bulbs to pruning, given by staff and outside speakers. The schedule is not firm at this time, but if you are interested in joining the Apprentices for any of the classes you may call Lynn Garling (459-2321) on the Monday or Tuesday prior to the Wednesday class. You will be notified of the subject. We appreciate this generous offer to us to participate with the Apprentices.

A "Members Only" Plant Sale: This will occur in May, a small and special event, open only to Friends who have made their annual contribution before the day of the sale. Those members will be informed of the time and place by a special mailing and/or telephone call.

Four Garden Catalogues

Among winter's most welcome arrivals in the mailbox are seed catalogues. Seed catalogues banish all memories of weeds and garden pests; last year's disappointments can be put to rest as we dream of next year's garden paradise. What could be nicer on a winter night than turning on the lamp, plumping up the pillow, and climbing into bed with a new seed catalogue?

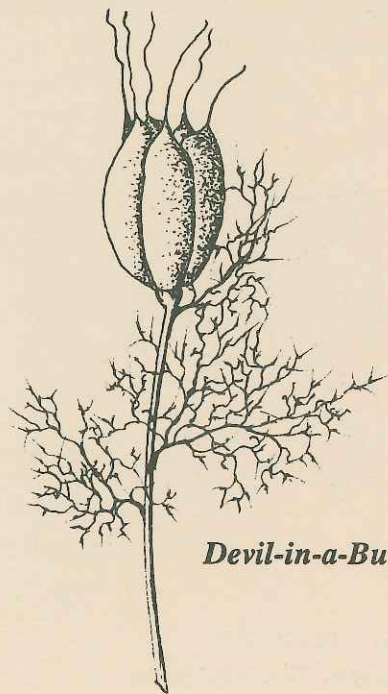
Nichols Garden Nursery mimeographs a catalogue that features both herbs and vegetables. The nursery, located in Oregon, specializes in varieties that grow well along the Pacific Coast—both in wet and/or foggy places and in the drier, hotter areas. They also offer herb plants that are hard to grow from seed. The catalogue lists, among the more common vegetables, many Oriental greens and lots of good winter squashes, ranging from tiny ones and Guatemalan Blues to huge specimens. Warning: mouthwatering descriptions of these multiple kinds of squashes may lead you to order more than you can grow or eat! It has been known to happen. *Nichols Garden Nursery, 1190 No. Pacific Hiway, Albany, OR 97321*

If you feel adventuresome and want to explore the plant kingdom, try something from **Thompson and Morgan**, an encyclopedia of a seed catalogue. A tribute to the plant explorers of the British Empire, seeds from all over the world are offered here, including the Himalayas, Australia, and South Africa. The catalogue resembles a small paperback book, with a glossy cover and many small colored photographs. If you are ever searching for anything unusual, look here first. One example of the range of their offerings might be that they list several pages each of primulas, of campanulas, of sweet peas, and of digitalis. They do list more things than they keep in stock, so don't be disappointed if everything you ordered doesn't come. *Thompson & Morgan, PO Box 1308, Jackson, NJ 08527*

Our own local **Shepherd's Garden Seeds** catalogue is remarkable for its beautiful illustrations, good garden advice, and delicious recipes. Every catalogue features at least one new recipe for each vegetable. Renee Shepherd, the founder of the company, thinks that if a vegetable is not selling well, it must be because people don't know how to cook it. Her recipes are so popular that people save the catalogues from years past; she has now written a cookbook. The vegetables themselves are delicious and unusual, many originating in Holland, France and Italy. These are varieties developed for European gardens—not geared for long shelf life, but for flavor on the table. *Shepherd's Garden Seeds, 6116 Highway 9, Felton, CA 95018*

White Flower Farm publishes bedtime reading par excellence. This is easily the most beautiful of all garden catalogues, featuring absolutely beautiful photographs, an attractive layout, knowledgeable (and enticing) descriptions of perennials and bulbs and their ideal growing conditions, and suggestions for planting companions. They handle plants and bulbs (not seeds) and are expensive. Although they are based in a very cold part of Connecticut, they are expanding the plants they can provide for West Coast gardeners. They are also always willing to give assistance on the phone as to what will grow well in your micro-climate. These growers have a commitment to excellence; they grow at least eighty percent of their offerings themselves, which is highly unusual. Both of us have gotten plants from them that have done very well. But the catalogue, ahh—I love to read this one until my eyelids are drooping, turn off the light, and dream....*White Flower Farm, Route 63, Lüchfield, CT 06759*

—Mary Offermann & Beth Benjamin



Devil-in-a-Bush

Dealing with the Population Explosion of Gophers and Moles

For months after planting our new garden, my husband and I spent each morning searching the area for cracked, raised earth and mounds of crumbled dirt, the telltale signs of moles and gophers. Each day we carefully pushed the earth back down and hoped no damage had been done to tender new roots.

Finally, growing tired of the routine, we decided to "get the rascals out." Suggestions by friends and neighbors to try bombs and pellets and even Ex-lax were rejected, and we opted for environmentally safe Gopher Its. The Gopher It runs on batteries and emits a 400 cycle tone every 15 seconds over a 50 foot radius. The sound is supposed to repel both gophers and moles. San Lorenzo Lumber told us that they had a 40% return rate and were thinking of discontinuing the product, but we decided to give it a try anyway.

Three months have passed since we installed the devices, and we have seen no signs of either gophers or moles. Whether their disappearance has been due to the Gopher Its, or they have found greener pastures elsewhere, we don't know—but we are grateful.

One thing we have noticed lately is that there are no longer any birds in the garden. We have wondered if this might be due to the use of the Gopher Its.

Anyone interested in experimenting can find the Gopher Its at San Lorenzo Lumber, Scarborough Lumber, or The Garden Company. I wish you would phone me about your results!

—Paula Faris

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C/O Agroecology Program
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Santa Cruz, CA 95064

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Mimi



Welcome to the
Holiday Tea and Sale
Sunday, Dec. 3