

UC Santa Cruz

News & Notes of the UCSC Farm & Garden

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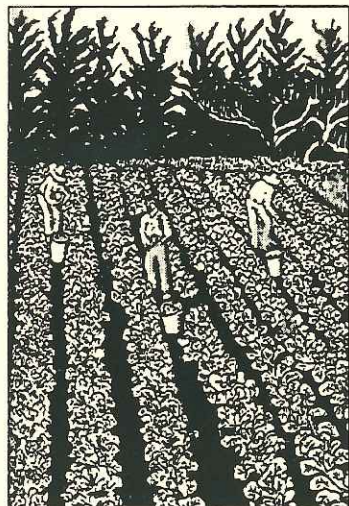
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News & Notes of the UCSC Farm & Garden

Issue 102, Summer 2004

PLANNING AND PLANTING THE FALL AND WINTER GARDEN

While much of the country shivers through winter with root-cellared crops and grocery store produce from warmer parts of the world, we here in Santa Cruz can be picking broccoli, parsnips, beets, leeks, lettuce and carrots straight from our gardens. All one needs is a little forethought and planning. Late August through November are good times to plant many crops and great times to be planning and ordering seed for winter and early spring plantings.

The general rule of the green thumb for winter vegetable production is to have plants well established prior to the onset of winter's short days. Slower maturing crops, such as parsnips, celery and Brussel sprouts, need to be planted by mid-summer, around August. Starts of broccoli, cabbage, and heading lettuce should be transplanted into the garden by mid September. Faster-maturing vegetables, such as turnips and kohlrabi, may be planted through mid October. Once established, these crops will hold in the garden and can be harvested throughout the winter.

Leafy green plants that can be picked again and again, such as kale, chard, and collards, should also be full-size when the short days of winter arrive. Kale and chard seedlings transplanted now and into October will provide nutritious green leaves come winter and into next spring. And the leafy greens established last spring will continue to provide fresh leaves through the winter and into early spring with a little care. "Kale, chard, and collards that are already established and healthy will keep generating new growth through the winter," says garden manager Christof Bernau. "To keep them productive, be sure to limit weed competition and think about a late summer/early fall fertility topdressing of compost around the base of the plants."

For those of you still eager to sow seeds, now is the time to direct sow cool season root crops such as carrots, beets, and radishes. Asian greens and greens being grown for salad mix can be sown throughout September and into October. These includes tat soi, bok choy, mizuna, arugala and spinach. Sow these greens inside or in place before the soil cools too much for them to germinate (many winter vegetable seeds can germinate at soil temperatures of 45°F but do better at 60°F).

Prime Time for Artichokes, Peas, and Strawberries

A couple of days of fall planting will yield delicious spring harvests of artichokes, peas, and strawberries. Planted in October or November, artichokes will produce edible buds come spring. For the earliest snow, snap, shelling or sweet peas, plant the seeds in the ground in November. They will grow slowly throughout the winter and produce flowers and fruit in early spring. Prepare pea ground with generous helpings of compost and don't forget to provide support for the curly tendrils. Peas can be planted again in February and March provided the soil is dry enough to work. Fava beans can also be planted during this time for a winter treat.

Strawberries can be planted as bare root plantings or from potted transplants in October or early November for a spring crop. The 'Seascape' variety does especially well in the Monterey Bay region.

Allied around Alliums

Onions, garlic and leeks are all grown over the winter. Onion seeds can be sown in the ground during September, or inside in October and November to be planted out during the winter. Select onion varieties carefully, as whether they bulb or not is dependent on day-length. Intermediate-day onions do well in Santa Cruz planted prior to October 1st. Try Red Torpedo, Stockton Early Red and Yellow, and Fiesta. Green onions—onions planted densely and harvested before they make bulbs—can be planted year round. Leeks can be planted almost any

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time in our region. For big winter leeks, they should be transplanted during spring or early summer. Fall- and winter-planted leeks can be picked small in spring and will sometimes grow large, but will often bolt as day length increases.

The optimal time to plant garlic cloves is October and November. The plants will have the longest time to mature before the bulbs are ready to harvest in summer. Plant extra cloves and harvest the fresh, mild green leaves of those whose bulb you do not hope to harvest. Remember, alliums thrive in loose, fertile soil: amend your beds with good compost prior to planting.

Herbs Offer Winter Flavors

Many herbs—oregano, thyme, parsley, chives, chervil, mints—can be harvested throughout the winter. Generally, they should be well established prior to the onset of winter and picked lightly, as regrowth during the cool, dark months is slow. Perennial herbs planted now or during winter will be ready to harvest in late spring and summer.

Flowers and Fruit Add Color and Flavor

Don't neglect the plants that nourish the soul. Many bulbs and annual flowers can be planted in fall for early spring blooming. Spring- and summer-flowering perennial plants can be planted until the soil becomes too wet to work. Many perennial seeds can be planted now through early spring.

Daffodil, lily, iris, tulip, day lily and ranunculus are some of the bulbs and rhizomes that can be planted in late fall. Annuals and biennials that can be transplanted now or in early spring include *calendula*, forget-me-not, foxglove, godetia, *Johnny-jump-up*, nasturtium, *pansy*, and sweet alyssum (flowers in italics are edible and great for spring salad mixes!). Fast-growing spring annuals, such as larkspur, snapdragon, bachelors buttons, *calendula* and *nigella*, do well started in January and February.

A garden can also be planned to include colorful and delicious winter fruits, such as citrus and persimmons.

Feeding the Soil

While it's true that your garden can be a winter cornucopia, it's also a time that you can focus on rebuilding the soil—thanking it for the past and nurturing it for the future. October and November are ideal times to plant the cover crops that will protect your garden from eroding beneath the force of winter rains, provide organic matter and structure to the soil via roots, and feed next year's compost, soil and crops. Cereal grains that provide biomass, such as rye and oats, and legumes that "fix" nitrogen, such as vetch and bell beans, should be sown during late fall. The plants will mature in spring. Here at the Farm and Garden, the cover crops are considered "mature" when the legumes are 90% in flower and when the grasses are big with biomass but before they have produced seed.

Once they mature, cover crops can be incorporated directly into the soil, or harvested to make compost (make sure to work some finished compost into the harvested beds before planting your spring crops).

Feeding your soil is the most important element in your year-round garden. Cover crops also provide wonderful insect habitat. Cover crop seed can be purchased through catalogues and at many garden supply centers. Selections include some beautiful clovers, such as crimson clover, that will add color to your winter landscape.

Winter can also be the most important time of a garden year as summer's compost matures, cover crops weave their roots into the soil, and gardeners order seeds, dig trenches and rest and enjoy the color of winter.

May this winter be a wet one! Enjoy.

—adapted from an article by Melanie Mintz



Stock Up at the Farm & Garden's Fall Plant Sale

Join us on Friday, September 10 and Saturday, September 11 (see calendar item, next page) to stock up on fall and winter vegetable garden staples such as salad crops, leeks, scallions, brassicas, and Asian greens.

Along with the vegetable starts will be an array of perennials that will add year-round color to your yard. Christof Bernau, who manages the handworked gardens at the UCSC Farm, is especially excited about the plants that have been propagated from cuttings collected from the Farm's year-old perennial border. Some features at this fall's sale include –

- *Nepeta x faassenii* 'Walker's Low', a prolific cat mint cultivar with beautiful, soft gray-green foliage and long-blooming lavender-blue flowers. Deer resistant, grows to 2 feet high. Great for front of borders.

- *Sphaeralcea incana* (prairie or gray globe mallow), an impressive perennial shrub of the Malvaceae family that grows to 6 feet tall and wide (or larger) and sports beautiful apricot-colored flowers against dense gray-green foliage.

- *Ribes sanguineum glutinosum* (pink-flowered currant), a drought-tolerant coast range native that grows to 5–6 feet tall and bears long, cascading clusters of pink flowers in the winter.

- *Salvia corrugata*, a South American native with puckered, dark green foliage and racemes of royal blue flowers held by violet-colored calyxes. Cold tolerant, grows to 5 feet tall by 3 feet wide.

late Summer/early Fall Calendar

Fall Plant Sale

Friday, September 10, 12 noon – 6 pm

Saturday, September 11, 10 am – 2 pm

Barn Theatre Parking Lot, UCSC campus
corner of Bay & High Streets

Keep your gardening season going through the fall and winter, and into next spring with organically raised vegetable starts from the Farm & Garden, along with a wide variety of perennial landscape plants. Planting perennials in the fall will get them well established for springtime. Friends' members receive a 10% discount on plant sale purchases. Proceeds support the Apprenticeship training program.

Farm & Garden Harvest Festival

Saturday, October 9, 11 am – 5 pm

UCSC Farm

Help us celebrate the fall harvest at our annual gathering on the UCSC Farm. The day includes great music, kids' events, gardening talks, apple tasting, tours, hay rides, an apple pie contest, and an array of booths featuring local farmers as part of the Community Alliance with Family Farmers' "Buy Local" campaign. New this year will be a "tasting court" of restaurants from the Culinary Alliance of Santa Cruz County. This event is free for members of the Friends of the Farm & Garden, and kids 12 and under; \$5 general admission.

If you'd like more information about these events, need directions, or have questions about access, please call 831.459-3240 or see our web site, www.ucsc.edu/casfs.

Co-sponsored by the Center for Agroecology & Sustainable Food Systems at UC Santa Cruz, and the Friends of the UCSC Farm & Garden.

Garden Party and Art Auction Raise Funds for Apprenticeship

On May 16th, Friends of the Farm & Garden gathered for an afternoon garden party and silent art auction at Patricia Lindgren's home in Bonny Doon. The house is a converted 1880 schoolhouse formerly belonging to the late Roy Rydell, landscape architect, and his wife Frances Rydell. The terraced gardens and intimate garden "rooms" created by Rydell, beautifully restored and replanted by Patricia, made for a great party setting.

The art for the silent auction was set up in the garden and on the patio, allowing guests to wander past the displays while exploring the garden with a glass of wine or strawberry lemonade. The following pieces were donated for the silent auction, and we are grateful to these artists or their collectors for their generosity. Thank you!

- Annieglass, gold leaf luncheon plate
- Burt Kessenick, terra cotta cat from Roy Rydell's collection, donated by Patricia Lindgren
- Tom Killion, "Greenwood Cove," woodcut print
- June Lindsey, "Pueblo Harvest," ceramic sculpture
- Graydon Livingston, lamp with pressed flowers and grasses

- Doug McClellan, "Augury," hand-colored print
- Marge McClellan, "Garden at Night," monoprint
- Mary Offermann, "Bouquet for Corinne," pastel
- Erika Perloff, "CSA Barn," giclée print
- Charles Prentiss, "Persimmons," ink and oil
- Roy Rydell, "Still Life with Two Dolls," ink and watercolor, donated by Linda Pope
- Don Weygandt, "Small Pitcher," monoprint

The \$3,285 raised by the art auction and donations will help support the Farm & Garden Apprenticeship's organic training program in the 2004 season. We want to thank Patricia Lindgren for hosting the party at her wonderful home. Other thanks go to UCSC Farm Manager Jim Leap and CSA Manager Nancy Vail for providing music in the garden; Bonny Doon Vineyard, Storrs Winery, and Frog's Leap Winery for their donations of wines; Santa Cruz Coffee Roasting Company for its donation of coffee; Feel Good Foods Catering for providing amazing appetizers; and all the volunteers who helped make the party such a success. Finally, thanks to all of you who purchased art at the auction!

– Ann Lindsey

Grants Bolster Statewide Sustainable Agriculture Curriculum Project

The UCSC Farm & Garden Apprenticeship has long been looked to as a model for teaching organic farming and gardening; now it has been asked by the California Agriculture Teachers Association (CATA) to help create a statewide model curriculum for sustainable agriculture.

In recent years Apprenticeship staff has worked with other CASFS staff and UCSC faculty to expand and formalize our course materials to both improve our own classes and make instructional materials available to other sustainable agriculture education programs. In 2003 we published the 600-page instructional manual *Teaching Organic Farming and Gardening: Resources for Instructors*, and in late 2004 we'll publish a second manual focusing on direct-marketing options and economic viability for small farmers.

In 2003 Curriculum Developer Albie Miles took the lead in a statewide project to develop a model course for sustainable agriculture education adaptable for use at California State Universities (CSUs), community col-

leges, and UCs. Funded by the Kellogg Foundation's California Food, Fiber, and Futures (CF3) program, this project also brought together a group of California educators who formed the College Farm Sustainable Agriculture Educators Workgroup (CFSAEW). A second grant from Kellogg's CF3 will fund the development of a web-based instructional resource site for housing the materials developed and compiled. It will also fund Miles's leadership of the CFSAEW group to help build this resource site.

A separate grant from the California Agriculture Teachers Association (CATA) will support the creation of courses and materials for teaching sustainable agriculture primarily at community colleges. Miles has been asked to co-lead the development of this model curriculum, which is to consist of three to five courses. CATA will also fund the reproduction of our *Teaching Organic Farming and Gardening* manual for community college agriculture educators across the state.

Resources Offer Advice on Reducing the Use of Toxics at Home

The following resources have some great ideas for reducing the use of toxic products in the home and garden, and offer non-toxic alternatives –

Ask the Bugman: Environmentally Safe Ways to Control Household Pests, by Richard Fagerlund and Johnna Lachnit. Offers least-toxic suggestions for controlling nearly 50 common pests found in and around the home, including disruptive and destructive pests, biters and stinger, reptiles and rodents, and garden and household bugs. Emphasizes the importance of integrated pest management methods, including habitat modification, improved sanitation, and the use of less-toxic, pest-specific baits. 174 pages. \$15.95. Contact University of New Mexico Press, 1720 Lomas Blvd NE, Albuquerque, NM 87106; phone 800.249-7737; email unmpress@unm.edu; <http://unmpress.com>.

Make the Connection: Health and Environment, by the Health and Environmental Resource Center. Divided into three volumes: "Hazards of Household Products," "Hazards of Household Pesticides," and "Home Remedies for Pest Control." Offers practical alternatives to hazardous household and garden products. 74 pages total. Download free at www.herc.org/maketheconnection. Contact Andrea DesJardins, Health and Environmental Resource Center; email Enviroknow@aol.com, www.herc.org.

Apple Pie Contest at This Year's Harvest Festival

Break out your favorite apple pie recipe and get ready to take part in this year's apple pie contest at the Fall Harvest Festival on October 9. The top three entrants will receive prizes such as gift certificates to New Leaf Community Market, and the first ten entries in the contest receive free apples. Pies must be entered by 12:30 pm the day of the festival.

Official Apple Pie Bake-Off Rules –

1. The Apple Pie Bake-Off is a nonprofessional baking competition open to Harvest Festival attendees (Friends' members and children 12 and under admitted free to the festival; \$5 general admission).
2. Contestants are responsible for submitting a written (preferably typed) recipe with their pie.
3. Contestants are responsible for supplying all ingredients and cooking the pie prior to bringing it to the Bake-Off.
4. All entries in this contest must be homemade.
5. A representative of the Friends of the Farm and Garden will assign each contestant a number. Contestants should verify the number on the bottom of their container is the same number assigned by the representative.
6. Contestants' entries are judged 70% on taste and 30% on presentation, creativity and composition.
7. The decision of the judges shall be final.

If you have questions about the apple pie bakeoff, contact Joan Tannheimer at (831) 459-3240.

APPRENTICES IN THE NEWS

These two recent news stories report on work underway by graduates of the six-month Apprenticeship training program held annually at the UCSC Farm & Garden. Edwin Marty and Page Allison founded Jones Valley Urban Farm after completing the apprenticeship course in 1998; Joe Lambro is a 2003 apprenticeship graduate.

Students Make Farm Their Classroom

At the edge of downtown Birmingham, on a 3,000-square-foot patch of land surrounded by a 19th century landscape, she kneels with one gloved hand clutching a sheaf of weeds as the other burrows through mounds of compost. In this jungle among concrete, Megan Armstrong saves lives—one plant at a time.

A student at the Alabama School of Fine Arts, 14-year-old Megan has been digging in the dirt to earn science credits while reaping the benefits of an interactive four-week botany course.

The Arts and Science of Agriculture Program [ASAP], established in 2003 with a U.S. Department of Agriculture grant, is a joint venture between the Alabama School of Fine Arts and the Jones Valley Urban Farm. The curriculum, based on courses from the University of California, Santa Cruz, and the Boston Food Project, teaches students how to cultivate a garden and cook, clean, market and sell produce.

'Learning by doing'

In two summer sessions, six to 10 students work on farm plots Tuesday through Friday from 7:30 to 11:30 a.m. They harvest twice a week and on Saturdays go to Pepper Place to sell their goods.

"They're learning by doing," said Jeff deGraffenried, an instructor for the Arts and Science of Agriculture Program.

The students work on three organic urban gardens in the area that have sprouted from vacant lots. The nonprofit Jones Valley Urban Farm organization has been developing these urban farms as part of its motto: "Re-connecting people to food."

"I wanted an example that was in proximity to the consumers to revitalize urban areas through food production," said Jones Valley Director Edwin Marty.

Urban farming, however, is not new. With roots in 18th century Paris, it has been around for hundreds of years and has branched into an international movement.

"It's a radical concept," said Robert Dickey, Jones Valley Urban Farm manager, who has worked in agriculture for 15 years. "And these kids really got a great opportunity here. It's about the darn hippest science course."

Students also learn about natural pest control. Plants are sectioned off to "confuse insects," Dickey said since Jones Valley does not use pesticides, and herbicides are on the "do not touch" list.

"We don't use herbicides to kill weeds," Dickey said.

"We either pick 'em by hand or we hoe 'em."

The course also includes field trips to sites such as the Anniston Museum of Natural History, lectures and other presentations.

Chase Cooper, 16, applauds classwork in an area devoid of desks and chalkboards.

"It's really cool being able to do stuff outside the classroom and getting credit for it," he said. "It's a full circle. We grow the food, sell the food and if we go to one of the restaurants, we can eat the food."

The organic produce is sold to fine-dining restaurants around town, including Highlands Bar and Grill, Bottega and the Hot and Hot Fish Club.

When the classes began, some students were reluctant to stick their hands in the ground, deGraffenried said. But they were won over, he said, when they saw their instructors getting their hands dirty.

"We're in the field picking beans just like them," deGraffenried said. "We build trust as we go along."

Merely blocks from the Birmingham business district - where green typically refers to cash rather than crops - the program has seeded a new outlook for Megan Armstrong.

"It's not easy," she said. "But I gain a lot of pride to know that I picked that and I grew that. It really makes me realize how we need to save the environment."

— Russell Nichols, staff writer
Alabama News, July 5 2004

Organic Farm is Platform for Agricultural Change

Joe Lambro spent six months in Southern Africa working under a blistering Tanzanian sun building vegetable gardens in a remote village.

Then, with clear direction, Mr. Lambro, 30, returned to his Santa Cruz, California, home and enrolled in the agroecology program at the University of California Santa Cruz.

But it was his six-month internship with the Pesticide Action Network in San Francisco that cemented his life's mission.

"What I learned and saw shocked me," he said of his work on the organization's farming study, which focused on the use of pesticides on grapes.

What he saw, he said, was grapes being sprayed with petrochemicals such as methyl bromide.

In his studies, Mr. Lambro also learned that shortly after WWII ended, the government had an excess of nerve agents from during the war.

"Because these nerve agents no longer served a purpose, they were turned into chemical pesticides," he said.

Now a CSA farmer in Grafton and Worcester, Mr. Lambro is working to change current agricultural standards to make food safer.

"Although methyl bromide is sprayed mostly on strawberries, it is used as a soil fumigant. What it does is basically kill everything in the soil," he said.

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Life Lab Science Program Celebrates 25 Years

Has it really been twenty-five years since a group of teachers, children and volunteers converted a dirt parking lot into the first Life Lab garden at Green Acres School in Santa Cruz? For some of us it seems like yesterday, yet much has happened at Life Lab and in the world of garden-based learning since that time. Sometimes we are so busy doing the daily work of moving the organization forward that we don't take the time to reflect on where we've come from.

Those early volunteers watched as children became enchanted with learning through the garden. Soon they had organized into a non-profit and were developing curriculum, writing grants and helping other schools create gardens, first locally, then throughout California. Later, Life Lab gained the attention of the National Diffusion Network for excellence in education and Life Lab staff flew from Alaska to Florida, and New York to San Diego, criss-crossing the country to bring professional development workshops to schools in urban, rural and suburban America.

Life Lab took on the national science standards with a garden-based curriculum supported by the National Science Foundation (NSF) and again traveled the country to help schools adopt it. Based on the successes of the curriculum development project, Life Lab embarked on another NSF project helping California students gain language skills and science content knowledge through



innovative teaching and hands-on science instruction in the garden. Life Lab helped pioneer the "Garden In Every School" movement in California, providing training for schools using the garden as an integrating context for learning about the environment, nutrition and other academic subjects.

Our next big vision was the creation of the Garden Classroom, a collaborative project with the Center for Agroecology and Sustainable Food Systems. The Garden Classroom is an interactive model school garden and learning center located on the Center's Farm. The Garden Classroom now serves thousands of K-12 students, educators and community members each year with a range of experiential education programs in a living laboratory. On a recent field trip to the Garden Classroom, one eight-year-old boy summed up his experience by stating "this was the best day of my life, so far." Our work continues to blossom as we connect with new partners in an effort to make the world a better place to live and grow in.

This summer, stop by the Garden Classroom to celebrate an amazing quarter century of achievement with us. Let us know how Life Lab has touched you and your school. Drop us a line or an email and we'll feature some of your stories in our next newsletter and on our website. Here's to the next 25 years of growing together.

— Erika Perloff

Education Director, Life Lab Science Program

Visit www.lifelab.org to learn more about Life Lab Science Program and see our updated photo gallery of the Garden Classroom and UCSC Farm.

Apprentices in the News (from page 5)

"There is legislation before Congress that calls for phasing out the use of methyl bromide starting this year or the coming year," Mr. Lambro said. "But I learned there is new legislation before Congress trying to extend the growers' ability to continue using it."

For Mr. Lambro, organic farming is a way to advocate change in agricultural policy.

"I really wanted to express my political views and I saw farming as the best vehicle," he said.

It was when Mr. Lambro found someone willing to let him till a one-acre lot in Grafton that he decided to start his CSA farm. Clark University also allowed him to use its greenhouse to germinate his crop.

"What is most appealing is the ideology of organic farming," he said. "Humanity cannot disconnect from its environment. At its best, an organic farm can reunite people to the importance of proper land stewardship.

"I want my 18 shareholders to work the land and share in this process," he added. "If you include people in the process, there can be viable action."

Mr. Lambro said he hopes more people will learn about what is in the food they buy.

— Neil D. Brett

Sunday Telegram, June 20 2004



Meet the 2004 Apprentices

In the spring issue we introduced half of the 2004 class of apprentices. Here we introduce you to the rest of this year's participants in the six-month training course. Your membership helps support this internationally known program by providing funds for scholarships, teaching staff, equipment, and facility improvements. Come say hello at the market cart on Tuesdays and Fridays, 12 noon to 6 pm, or up at the UCSC Farm & Alan Chadwick Garden from 8 am to 6 pm. You'll enjoy meeting this wonderful group of apprentices.

Aki McKinzie. I got re-introduced to the rich soil and soul of gardening in a Northern California backyard of a cooperative house. Learning how to compost became my first step towards becoming a gardener. I have worked at a plant nursery and volunteered at the Presidio. I plan to use this training in several ways: 1) Beginning an organic landscaping business. 2) Encouraging urban gardening through storytelling and music in schools and communities.

David Miller: I studied soils at Humboldt State University and have worked at a couple of small organic farms in Northern California. My main interest is in compost production. I have recently moved from Humboldt County to the Santa Cruz area with my soon-to-be bride and my 14-year-old golden retriever.

Alex Moore: I just returned from South Africa where I was studying insects as vehicles for human and poultry nutrition. In particular, my research focused on the chemical composition of various fungus-growing termites. My roots are in the mid-west and I have only recently become a California resident. This year I look forward to exploring agroecology and its relatives. Some of my hobbies are: sailing, surfing, climbing, running and reading.

Alicia Moore: I am currently teaching gardening to children in San Francisco, doing landscaping, and working to create a model of sustainable living in Oakland, CA. I am excited to learn more about farming and gardening, and to get to know you all.

Joy Msomi: I studied agriculture at Mangosuthu Technikon and conducted practicals at Zakhe Training Institute, The Valley Trust, and Makhathini Research Station. I have done organic and inorganic farming,

agronomic and horticultural crops, soil science, irrigation systems, etc. I grew up in Durban and have an agricultural background. My family has a farm at Stanger, 200km away from Durban. I am an enthusiastic person with a love of farming.

Laura Neale: I started working on organic farms at the same time that I started studying sustainable development. These elements merged and for the last three years I have been linking my experiences with organic agriculture with a pursuit of social and environmental justice. Agriculture and food politics are an essential part of my activist efforts and I want to increase my knowledge in the mechanics of producing food with an ecological and community based consciousness.

Nancy Ottenstein: Currently, I am working with elementary school age children in San Francisco learning and teaching about ecology, gardening and nutrition by using the garden on site at the school. I grew up near Boston and have been living in the Bay Area on and off for the past 4 years. I am interested in continuing to work with communities teaching them about food security through gardening.

Andrea Pastor: I've volunteered as a gardener for the demonstration garden at the Garfield Park Conservatory in Chicago, where I helped with preparing beds, replanting, pruning, etc. I grew up in the Detroit area, but I've lived in Chicago for most of the past 7 years. Other than gardening I love film, music, traveling and long-winded political discussions. Eventually, I hope to have an organic farm in Mexico, as well as work on sustainable urban development projects.

Kate Posey: I was born and raised in the most beautiful, wet place on earth, Seattle, Washington. Cooking and eating have always been serious passions of mine and I am eager to learn the sustainable farming side of food production. I aspire to run an educational farm and restaurant in the next year or so. I like to felt, be outside and hope to learn to surf while in Santa Cruz.

Brandon Pugh: I am from Proctor, Arkansas, and have been around farming all of my life. For the last six years I have worked on a few organic vegetable farms, a cut flower farm, and was also on the farm crew at Warren Wilson College. I now work at a community education garden in Little Rock, Arkansas with the Americorps. I am interested in all aspects of farming and I love cows.

Mari Rice: I have interned on farms in Costa Rica, Italy, and Montana, most recently at the University of Montana where I taught kids how to harvest vegetables, helped build a strawbale barn, and designed a horticulture workshop for teachers. I am originally from Oregon but have lived across the US and abroad. My agricultural interests are in schoolyard gardening, horticultural therapy, and food security.

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Nina Richards: My interest in sustainable agriculture has taken form just within the past couple of years, during which I have taught gardening classes to youth, assisted in the maintenance of two community gardens, and helped run a farmers' market stand. I am excited to spend the next 6 months honing my skills and practical knowledge as a grower, for one day I would like to operate my own farm that would serve as a CSA/market garden.

Chris Siegriest: I grew up on a small vegetable and animal farm in Vermont. Since then, I've participated in community gardens, and have done various gardening projects with both at-risk kids and homeless families. I'm currently managing a homeless family shelter, and hope some day to start a sustainable income gardening program with homeless (or at-risk) folks. I can usually be found on my bike, with a book in hand, or dreaming up my next traveling venture.

Adam Sullivan: I am now in the process of educating myself about organic farming in hopes of being qualified enough to actually teach other people about it. I believe the ability to grow your own food is an important life skill, one that has lost its respect and significance in our culture. My hope is to motivate kids to develop an appreciation for the natural world while living a more productive than consumptive existence.

Andrew Szymanowicz: I spent two years at the Farm and Wilderness Educational Facility in Vermont. My responsibilities varied from everyday farm practices to organizing and creating farm programs for the summer camp. After my internship, I moved to California where I helped create a new 2-acre garden on a farm in Marin. Currently, I am working at the Sloat Garden Center in Marin County and at Morning Song Preschool as a garden teacher.

Dave Trickett: I am an energy/environmental analyst with private and public sector experience. I am currently with an energy engineering firm in Philadelphia. I am also a beekeeper. My horticultural experience is limited to large suburban gardens and some intercropping experiments with clover and pumpkins. I've also assisted in developing infrastructure for a new CSA north of the city. I am interested in sustainable horticulture from commercial and sociological perspectives.

Laura Williams: I am 28 years old and currently working as a cross-country ski instructor in Kings Canyon National Park. Since graduating from UCSC Environmental Studies Department in 1998, I have been working with children in the outdoors as a naturalist at an outdoor education center. I have always had a passion for growing food and hope to make a career out of implementing school/urban gardens for children.

Adam Wilson: A year ago, in search of a path towards meaningful change in this crazy world, I decided to try farming. It changed me. I have always loved food, and making the connection amongst growing, cooking, and eating I find wonderfully logical and profound. I want to be a farmer and a teacher, to teach the simple joy of good food. I've spent my 23 years in New Jersey, New Hampshire, Seattle, and soon Santa Cruz.

Darryl Wong: I grew up and now live in the beautiful San Francisco Bay Area. I have worked on organic farms in Spain and Italy as well as studied issues of agriculture around the world. Besides growing good food, my passions lie in cooking good food. Sometime in the (hopefully near) future, I hope to open up a restaurant with attached garden that will demonstrate the food process from "seed to table."

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